



# Painted Wolf Swartland Syrah 2017

**Winemaker:** Jeremy Borg

**Appellation:** Swartland

**Varietal:** Syrah

**Yields per Acre:** 7 t/acre

**Cases Produced:** 900

**Wood treatment:** 20 months. French and Hungarian oak.



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**Alcohol:** 13.5%

**Total Acid:** 6 g/l

**pH:** 3.52

**Residual Sugar:** 3 g/l

**UPC#:** 858441006682

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**Viticultural Practices:** The grapes were handpicked into small baskets and taken to our cellar where they were destalked and gently crushed. We fermented the Syrah in small open bins where it was hand punched 4 times a day. We prefer the native yeast from the vineyard. The wine matured in French and Hungarian oak for a total of 20 months. We bottled 10051 bottles. Our partner Billy Hughes grows organic grapes at Kasteelsig vineyard in the Swartland region. The grapes are dry farmed. Soil in the vineyard is primarily Glenrosa, a composite soil of decomposed shale with a little granite. Vines are 12 years old and the yield was around 7 tons to the hectare.

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**Winemaker Notes:** A rich harmonious full bodied wine with juicy dark fruit, savoury smoked ham, all spice and aromatic wood aromas. The wine has a coating mid palate and a long finish. The acid is bright and the tannins are ripe and present.

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