



# Painted Wolf

## The Den Chenin Blanc 2014

**Wine Maker:** Jeremy Borg

**Appellation:** Coastal Region (Swartland)

**Varietal:** Chenin Blanc 100%

**Yields per Acre:** 4 t/acre

**Cases Produced:** 1800

**Filtration and fining:** Cross Flow Filter before bottling, bug catcher on bottling line.

**Wood treatment:** 30% of wine fermented with small quantity of oak.

**Length of barrel maturation:** 11 Months



**Alcohol:** 13.5%

**Total Acid:** 6.3

**Free/Total Sulfur:** 34/127

**pH:** 3.32

**Residual Sugar:** 6.3

**UPC#:**752183181525

**Viticultural Practices:** Chenin Blanc is harvested off a number of blocks on Leeuwenkuil farm. The grapes are off blocks which are irrigated and dry farmed blocks and from vines of 20 to 40 years old. This wine was made from ripe grapes picked to deliver a rich flavor and texture. The wine was fermented at 15 Celsius till about 10 balling and then cooled down to 8 degrees where it continued to slowly ferment for a further 2 months building glycerol in the wine.

**Wine Makers Notes:** An elegant full bodied wine with tropical flavors of creamy pineapple, melon and vanilla. The wine has a lovely texture with a long finish with enough acid to keep it really fresh and vibrant. The wine has been sealed with a screw cap to maintain its freshness.

**Food Accompaniments:** The Den Chenin Blanc is delicious on its own. The wine has tons of flavors and is just off- dry so it's a versatile partner for many different dishes.