



Painted Wolf

The Den Chenin Blanc 2015

Wine Maker: Jeremy Borg

Appellation: Coastal Region (Swartland)

Varietal: Chenin Blanc 100%

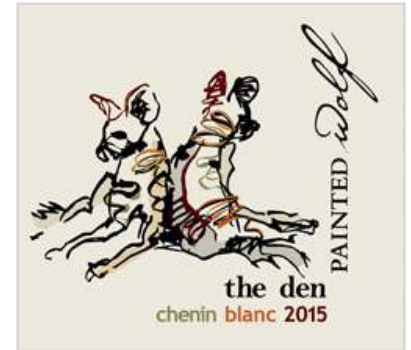
Yields per Acre: 4 t/acre

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#:760999988863

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.

Winemakers 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.

Score(s): 87 pts Wine Spectator - Friendly, with heather, yellow apple and melon flavors lined with a touch of honey. Stays fresh enough for balance. Drink now. 10,000 cases made.

-JM