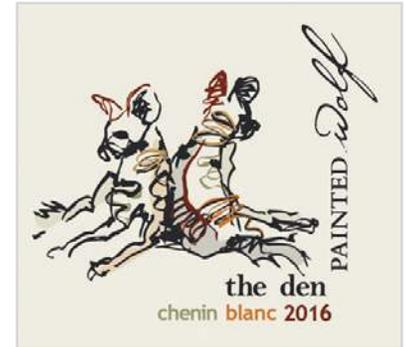




Painted Wolf

The Den Chenin Blanc 2016

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: 12.5%
Total Acid: 6.3
Free/Total Sulfur: 34/127
pH: 3.32
Residual Sugar: 6.3

UPC#:858441006194

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.

Score(s): 87 pts Robert Parker Jr.'s The Wine Advocate (NM) - The 2016 The Den Chenin Blanc offers pear drop and white peach scents on the nose that just needs to muster more vigor and intensity. The palate is well balanced with crisp acidity, hints of dried orange peel and mandarin coming through. It has good weight on the finish, completing a satisfying Chenin Blanc.

87 pts Vinous/Tanzer - Pale straw-yellow. Slightly syrupy aromas of pineapple and honey. Fat, soft and tropical, offering good fruit and texture but modest shape and complexity. A broad, mouthfilling Chenin Blanc with no rough edges and just enough acidity to maintain its shape.
