



# Painted Wolf

## The Den Pinotage 2012

**Wine Maker:** Jeremy Borg

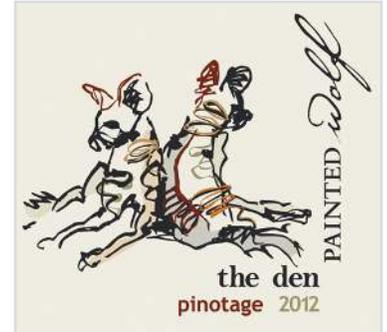
**Appellation:** Coastal Region (Swartland & Stellenbosch)

**Varietal:** Pinotage 93.6%, Malbec 6.4%

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

**Cases Produced:** 3,800

**Wood treatment:** 10 months. 70% in tank with long US and French oak staves- 20% in 2nd fill French oak barrels, 10% in old wood.



**Alcohol %:** 13.5%

**Total Acid:** 5.2

**pH:** 3.56

**Residual Sugar:** 3.2

**Free/Total Sulfur:** 29/65

**UPC#:**752183181525

**Viticultural Practices:** Swartland Pinotage and Malbec (6.4%) off unirrigated vineyards- very minimal almost organic viticulture

**Wine Makers Notes:** Grapes picked ripe, crushed and fermented in tank with staves. – The barrels component was hand punched in small fermenter, pressed off in a basket press before being run directly into barrel. The Den is a luscious, fruit packed and fullbodied - a social wine to enjoy.

**Food Accompaniments:** Pinotage is the best possible red wine in the world for to pair with Mexican dishes such as Fajitas and Mole. It is also great with Cabrillo. The wine likes cumin seeds, and smoky ancho chili flavors. It is also very good other flavorsome American regional specialties such as with Carolina pulled pork and smoky Texas B.B.Q. beef rib.

**Score(s): 88 pts The Wine Advocate (NM)** - The 2012 The Den Pinotage is blended with 10% Shiraz and fermented in tank with oak staves. It has an agreeable, soft, leathery bouquet with decent red berries mixed with sage and cloves. The palate is medium-bodied with light red cherries and strawberry on the entry and a clean, fresh finish. This is a commendable Pinotage. Drink now.

The wines from Jeremy Borg and his team at Painted Wolf certainly come attractively packaged. The wines tend to be modern in style with upfront bold flavors and what they lack in finesse they compensate with in hedonism and opulence. They offer a strong set of Pinotage at very reasonable prices, though I found their Chenin Blanc to lack the complexity of their peers.