



THE DEN
CHENIN BLANC 2020
Swartland, South Africa



Technical Notes

The fruit for this Chenin Blanc is hand harvested off a number of low yielding blocks on Leeuwenkuil farm in the Swartland and Welgegund in Wellington. On Leeuwenkuil the fruit came from a number of low-yielding blocks of between 10 and 30 years of age. Welgegund sits in the horseshoe above Wellington town, and the vines were planted in 1974. This is a certified heritage vineyard under South Africa's Old Vine Project, designed to preserve the surviving old vineyards of South Africa. The Leeuwenkuil grapes were cold-fermented in a stainless steel tank using natural yeast. The grapes from Welgegund were whole-bunch pressed and barrel-fermented using natural yeast. The press was very gentle, yielding only around 550 litres of juice per ton for optimum quality. The wine was blended and tank stabilised before being bottled fairly young. Focus is on creating length and palate texture, with racy acidity.

UPC CODE: 858441006200

About this Wine

The den wines are social wines to be enjoyed with friends and family, named for the den, the heart of all African wild dog communities. Did you know that South Africa produces more Chenin Blanc than the rest of the world combined? It's true – in fact more than 30% of all acres under vine in South Africa are planted to Chenin Blanc – primarily for their enormous brandy industry. Actually – South Africa grows more Chenin Blanc than the rest of the world combined! Jeremy likes to use a combination of spontaneous ferments as well as cultured yeasts. He chases texture, but demands crispness with his wines. He likes a delicate mix of barrel aged Chenin along with primarily tank fermented juice. These are delicious, complex wines, made with a great cause as the beneficiary. If you're fond of that white wine style that sits somewhere between Chardonnay and Sauvignon Blanc, then this is a wine for you. We call it a "porch pounder"!

Wine Analysis

Alcohol: 12.82%
 Acidity: 5.9 g/L
 pH: 3.38
 Residual Sugar: 2.6

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Clones planted: 1064, 481
 Rootstock: Richter 110
 Soil types: Decomposed Malmesbury shale, Tukululu (decomposed granite), yellow-brown in colour.
 Trellis system: Vertical shoot positioning.
 Planting distance: 2.75x1.2m
 Irrigation: Some drip irrigation, some dry-farmed.
 Average production: 8 tonnes per hectare
 Harvest date: Mid-late February
 Altitude: 200m above sea level
 Temperature: Very hot, dry summers and cooler winters with a large diurnal range.
 Rainfall: 400mm per annum, mostly in winter.

Food Suggestions

Grilled fish tacos, ceviche, fresh salads goats cheese, fried calamari, Thai chicken curries.

Painted Wolf Wines supports the conservation of the highly endangered painted wolf (African wild dog) and the protection of the diminishing wild spaces of Africa, through its donations to the EWT (www.ewt.org.za) and Tusk (www.tusk.org).

