



PAINTED *wolf*



THE DEN

Pinotage 2019

Coastal Region, South Africa

Technical Notes

Grapes for this wine were harvested from farms in Paarl, the Swartland and Breedekloof over four weeks, beginning in late January. Once in the cellar the grapes were destemmed and fermented in tanks with a combination of French and American oak staves. Cold soaking lasted 4-6 days before malolactic fermentation took place in these same tanks. There is a small barrel component which was hand plunged in small fermenters and then pressed off in a basket press, before being run directly into barrel. In order to broaden the flavor profile of the wine, 15% Shiraz was added to the blend.

About this Wine

The history of Pinotage always makes for a fascinating story, since it is such a unique grape, but perhaps the more interesting side note here is that Jeremy Borg learned his winemaking skills at Rosenblum Cellars in California, making Zinfandel and he continues to apply this same level of expertise and TLC to his love of Pinotage. 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. Flavor-packed, soft and juicy wines for everyday drinking. This wine offers ripe berry fruit with hints of milk chocolate and toasty wood. Jenny Metelerkamp, who lived with the Borgs in the bush in Botswana, produced a fine painted wolf ink drawing for the label.

UPC CODE: 858441006200

Wine Analysis

Alcohol: 13.34%
Acidity: 6 g/L
pH: 3.54
Residual Sugar: 3.6

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

Clones planted: PI 48, PI 6, PI 5a, Sh 5
 Rootstock: Richter 99 and 110
 Soil types: Swartland shale and Klapmuts
 Trellis system: Bush vines
 Planting distance: 3 x1.2m
 Irrigation: Dry-farmed.
 Average production: 8-10 tonnes per hectare
 Harvest date: Late January-mid-February
 Altitude: 200-400m above sea level
 Temperature: Hot summers with temperatures often in excess of 30C. Cool winters with plenty of sunshine year round.
 Rainfall: 750mm per annum, mostly in winter.

Food Suggestions

Pinotage is the best wine in the world to pair with Mexican dishes like fajitas or that glorious confection of chicken, chocolate, cumin seeds, smoky ancho chilies, pumpkin and sesame seeds – mole poblano. It is also very good with other flavoursome American regional specialties like Carolina pulled pork or smoky Texas B.B.Q beef rib.

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).

