



GUILLERMO

Pinotage 2018

Swartland, South Africa



Technical Notes

The grapes for this wine were sourced from two sites in the Swartland - certified organic grapes from the Kasteelsig vineyard and sustainably-farmed grapes from Werdie farm between Malmesbury and Darling. These grapes were hand-picked into small baskets and taken to the cellar where they were hand sorted, destalked and gently crushed. A portion was fermented in open bins and then hand-plunged four times a day. The balance was fermented in a rototank. No commercial yeast was used as these grapes ferment well with their own yeast. The wine matured in a mixture of French and American oak barrels for 14 months. Approximately 30% was new wood. This is a vibrant, complex wine with plenty of spice and red berry fruit.

UPC CODE: 858441006019

About this Wine

Guillermo Pinotage is named after Billy 'Guillermo' Hughes, close friend of Jeremy and Emma Borg, owners of Painted Wolf Wines. He was among the first investors in their winemaking and conservation adventure, trading grapes for shares in Painted Wolf. Billy, who owns Kasteelsig vineyard, is an uncompromising exponent of organic and naturally-farmed grapes with a keen interest in biodynamics. For a few vintages Jeremy helped Billy make his Nativo wines. Jenny Metelerkamp, who lived with Jeremy and Emma in the bush in Botswana, produced the fine painted wolf ink drawing for the labels. Jeremy has applied the winemaking knowledge that he learned at Rosenblum Cellars, many years ago while making Zinfandel, to his Pinotage production. As such he has earned the reputation of making one of South Africa's very best.

Wine Analysis

Alcohol: 13.38%
Acidity: 5.6 g/L
pH: 3.53
Residual Sugar: 2.2

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

Clones planted: PI 50a
Rootstock: Richter 99
Soil types: Red glenrosa with some oakleaf-both shale-rich duplex soils
Trellis system: Vertical shoot positioning.
Planting distance: 2.75x1.2m
Aspect: East-Northeast facing
Hectares planted: 4.5
Irrigation: Unirrigated
Average production: 6.5 tonnes per hectare
Harvest date: Late January
Altitude: 300m above sea level
Temperature: Very hot, dry summers and cooler winters with a large diurnal range.
Rainfall: 400mm per annum, mostly in winter.

Scores/Reviews

Decanter Awards 2020 - Silver
90 pts Tim Atkin MW

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).

