

Painted Wolf The Den Chenin Blanc Swartland South Africa 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021

GRAPE Chenin Blanc

GEOGRAPHY Not Europe

COUNTRY South Africa

LARGER REGION Western Cape

SMALLER REGION Coastal Region

SUB REGION Swartland

Rationale

While the Loire Valley may be the viticultural birthplace of Chenin Blanc, the variety has found a second home in South Africa. Representing 18% of the country's total acreage under vine, Chenin Blanc is currently the country's most widely planted grape. In fact, South Africa has the most plantings of Chenin Blanc of any region in the world and a large percentage of older vineyards, producing the most intensely flavored selections that express individual terroirs.

Bright, fruit-forward aromas and flavors can range from tart Granny Smith apple, green plum, and lime to more robust notes of ripe stone or tropical fruit, melon, and mandarin, framed by lifting acidity. There can also be lively herbal or floral characters, like wild scrub bush or orange blossom. Attractive nuances of fynbos—the Afrikaans term for the natural shrubs and vegetation that stretch across the Western Cape—often add a distinctly South African character to the bouquet, as do delicate mineral hints of slate, chalk, and flint.

Jeremy and Emma Borg founded Painted Wolf Wines to create unique wines from a small number of growers in some of South Africa's prime sites, including Paarl, Swartland and Stellenbosch – low-yielding areas which are mostly unirrigated and farmed organically or with minimal organic outputs. They called their company Painted Wolf, after the endangered African Wild Dog.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Yellow

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Orange • Mandarin *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Quince • Apple (Yellow) *Condition: Fresh, Ripe*

STONE FRUIT Nectarine (White) • Peach (White) *Condition: Fresh*

TROPICAL FRUIT Melon (Green) • Melon (Orange) • Kiwi *Condition: Under Ripe / Tart, Fresh*

FLORAL Apple Blossom • Honeysuckle • Lemon / Lime Blossom *Condition: Fresh*

OTHER VEGETABLE Mushrooms (White) • Ginger / Root

HERBAL Chamomile • Sage • Verbena

OTHER SPICES Ginger Powder • Sesame / Candy • Honey

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

OAK AGING No

OXIDATION/NUITNESS Pinenut • Macadamia • Cashew • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact