



## Painted Wolf Roussanne 2014 - W.O. Paarl

### Tasting notes

A medium bodied wine with citrus, white peach and creamy aromas. The wine has a lovely texture with a long finish and fresh acid keeping it vivacious and vibrant. The wine will be sealed with a Diam cork to retain freshness.

### The Vineyard

Roussanne is grown by Willy Mostard on the south eastern side of the Paardeberg. The wines are planted on decomposed granite soils.

### Winemaking

The wine was fermented at Koopmanskloof in Stellenbosch in a 2000 litre oak tank before being decanted into 300 and 500 litre French oak barrels, about 25% new. Chenin lees were added to the wine and stirred regularly. Malolactic fermentation was not encouraged. After 11 months in wood, the wine was bottled. Only 14500 bottles were produced

### Ageing potential

This wine should be drunk within 2 to 3 years of the vintage.

### Wine Analysis

Alcohol 13.36%

Residual Sugar 3,5g/l

Total Acid 6.4g/l

Ph 3.25

### Awards & Accolades

88 Steve Tanzer USA

Bronze medal International Wine Challenge 2015

National Wine Challenge/Top100 wines 2016 - Double Gold

Old Mutual Trophy Wine Show 2016 - Silver

### Food pairing

The wine has lovely texture and some complexity. Serve with smoked snoek pate with apricot relish or with a salad of roasted red peppers, Dalewood Huguenot Cheese and rocket with anchovy vinaigrette, or ravioli filled with salmon served with salsa Verde. Roast duck with Honey, lavender and thyme would be seriously delicious with the wine too.

Email [jeremy@paintedwolfwines.com](mailto:jeremy@paintedwolfwines.com) for recipes.

Painted Wolf Wines is an advocate for the conservation of the highly endangered African Painted Wolf (African Wild Dogs) and the protection of the diminishing wild spaces of Africa, through its donations to Tusk [www.tusk.org](http://www.tusk.org) and EWT [www.ewt.org.za](http://www.ewt.org.za)

To find out more please go to [www.paintedwolfwines.com](http://www.paintedwolfwines.com)