
FACT SHEET



The Pack, Darius Carignan 2023

W.O. WELLINGTON

CULTIVARS

Carignan 100%

ANALYSIS

Alc: 14% | R.S: 2.6 g/l | T.A: 5.9 g/l | Ph: 3.54

TASTING NOTES

Captivating aroma of red raspberries, smoky wood and black pepper which follows onto the palate, which is smooth, coating and velvety with tannins that harmonise with the wine's crisp acidity. The wine finishes with a twang of thyme and tapenade.

AGEING POTENTIAL

This wine is yummy right now, but will continue to develop over the next 5 years.

THE VINEYARD

The grapes are from Welgegund Farm in Wellington, which is famous for its certified heritage vineyards. The site is a warm west-facing vineyard planted on Tukulu soil. The vines are low-bush vines, exactly how the variety would be grown on the best sites in France and Spain. Carignan loves bright sunny spots, and this is just one of those perfect spots for this variety.

WINEMAKING

Hand harvested and fermented with natural wild yeast in 700kg open top fermenters. We added around 10% of the bunches whole. Several manual punch downs are performed daily, and the wine is hand bucketed into our small press. The wine spent nine months in barrels and tanks before bottling.

Total production: 1,766 bottles.

THE STORY OF THIS WINE

The wine is named for Darius, a very special African wild dog who led the Apoka pack in Botswana for 8 years. Together with his alpha female, Seronera, he brought 72 pups into the world. Dr Tico McNutt, who heads up the Botswana Predator Conservation Trust, suggested Darius, one of his favourite Painted Wolves, over the years, he researched them.