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## FACT SHEET

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### The Pack, Guillermo Pinotage 2021

#### W.O. SWARTLAND

##### CULTIVARS

Pinotage 100%

##### ANALYSIS

Alc: 14% | R.S: 2.7 g/l | T.A: 6.0 g/l | Ph: 3.64

##### TASTING NOTES

A beguiling wine with rich, spicy red berry and black cherry aromas, evident ripe tannins and a long, complex finish.

##### AGEING POTENTIAL

This wine drinks well in youth but will improve over time, gaining additional complexity for at least six to eight years from vintage.

##### THE VINEYARD

Certified organic grapes from the Kasteelsig vineyard which is owned by Billy Hughes. The site is primarily red Glenrosa soil with some Oakleaf - both shale rich duplex soils, and these vines are not irrigated. Yields are round 6.5 tons to the hectare. This fruit was supplemented by sustainably-farmed grapes from Leeuwenkuil's top Swartland vineyards.

##### WINEMAKING

The grapes were hand-picked into small baskets and taken to the cellar. After four days cold-soaking, approximately 60% was whole-bunch fermented in open bins and hand punched four times a day. The rest was fermented in stainless steel. No commercial yeast was used as these grapes ferment well with their natural yeast. The wine matured in a mixture of French and American oak barrels for 14 months, 25% new wood.

Total production 46 barrels.

##### THE STORY OF THIS WINE

'Guillermo' Pinotage is named after our good friend Billy 'Guillermo' Hughes. He was among the first investors in our winemaking and conservation adventure, trading grapes for shares in Painted Wolf. Billy is an uncompromising exponent of organic farming with a keen interest in biodynamics. Since 2013, Kasteelsig vineyard has been organically certified.

Our friend Jenny Metelerkamp produced the fine ink drawing for the label.