
FACT SHEET

The Den, Chenin Blanc 2025

W.O. Western Cape



THE STORY OF THIS WINE

The Den is where it starts. In the heart of the African bush, the den is more than a shelter, it is the hub of the pack. These wines are spirited, social, and best enjoyed with good company. They are unpretentious and simply delicious, providing a soft, juicy backdrop to the stories and laughs that happen when you finally retreat to your own den at the end of the day. It is the perfect place to begin if you are new to Painted Wolf Wines.

CULTIVARS

Chenin Blanc 92% Grenache Blanc 5% Viognier 3%

ANALYSIS

Alc: 12.94% | R.S: 3.2g/l | T.A: 5.3g/l | Ph: 3.5

TASTING NOTES

Abundant fresh citrus, wet stone and tropical fruit aromas give way to a vibey bright creamy palate. Crisp acidity and a hint of vanilla oak add to the texture, and the wonderful fruit just lingers on and on. Exceptional value.

AGEING POTENTIAL

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

THE VINEYARD

The Chenin Blanc was harvested from Leeuwenkuil farm and several other locations in Swartland. These vineyards are not irrigated, and the vines are primarily bush vines. The Grenache Blanc comes from Voor-Paardeberg and the Viognier from high altitude cool climate vines in Breedekloof.

WINEMAKING

The Chenin Blanc grapes were tank fermented using natural yeast, the Viognier and Grenache Blanc component was fermented naturally in seasoned French oak barrels.