

FACT SHEET

The Pack, Guillermo Pinotage 2023

W.O. WESTERN CAPE

THE STORY OF THIS WINE

Guillermo is the alpha male of one of South Africa's only truly free-ranging Wild dog packs. He and his small pack live in the Waterberg, a diverse landscape of game reserves, hunting farms, commercial livestock farms and community land, where support for Wild dogs varies across the mosaic of landowners. Guillermo is a brave, tenacious leader, guiding his pack through this complex and dangerous terrain. Our Wine and Wild dog weekends, held each July during denning season in partnership with the Waterberg Wild Dog Initiative www.waterbergwilddogs.org.za and the Endangered Wildlife Trust www.ewt.org, support wild dog conservation in the region.

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

CULTIVARS

Pinotage 100%

ANALYSIS

Alc: 13.75% | R.S: 1.9 g/l | T.A: 6.2 g/l | Ph: 3.67

TASTING NOTES

Layered red berry fruit and subtle spice lead into a lively, richly textured palate. A gentle note of vanilla from well-judged oak adds warmth and complexity without overpowering the fruit.

The wine shows excellent concentration and poise, with finely integrated tannins that lend structure and elegance.

AGEING POTENTIAL

This wine drinks well in youth but will improve over time, gaining additional complexity for at least 6 – 8 years from vintage.

THE VINEYARD

A certified single vineyard on Silkbusch farm in Breedekloof. This west/northwest facing site is one of the highest Pinotage vineyards in the Cape at around 750 meters. The cooling influence of the altitude results in a long hang time for the grapes. This is one of the last Pinotage vineyards in the country to harvest. Yields are naturally low at around six tons per hectare, resulting in a great concentration of flavour.

WINEMAKING

The grapes were hand-picked into small baskets. Fermentation was done in 700kg open top fermenters with wild and commercial yeast. Approximately 20% was whole bunch fermented with 4 – 5 daily punch downs. The wine matured in seasoned 300l French and American Oak barrels (10% American) for 17 months.

