
FACT SHEET



PICTUS X 2023

W.O. CAPE COASTAL REGION

CULTIVARS

Sauvignon Blanc 60% | Semillon 40%

ANALYSIS

Alc: 12% | R.S: 2.3 g/l | T.A: 6.4 g/l | Ph: 3.31

TASTING NOTES

A sophisticated, rich wine bursting with aromas of lemon and bruised apple, dried straw and wet stone. The flavour is yummy, layers of golden delicious apple, creamy lemon curd, toasted pinenuts and a touch of cold stone fill your mouth. The mid palate is super creamy and the finish persistent and lively.

AGEING POTENTIAL

This wine will develop in bottle over the coming 5 or more years, gaining complexity as it develops in bottle.

THE VINEYARD

Sauvignon Blanc grapes were harvested in early February from 1 hectare block of unirrigated vines on the beautiful Vaalvlei vineyards in Stanford. The site is windy and soil lime rich calcrete soil. The owners practice regenerative farming, using livestock for weed control and to fertilise the vines. The Semillon grapes come from the David&Nadia farms in the Swartland. And are certified by the Old vine project.

WINEMAKING

Sauvignon was fermented with solids and wild yeast. No enzymes. Fermented in 2nd fill 300 liter French oak barrels, a 500 liter clay amphora and a 500 l plastic eggs. The Semillon is a certified heritage vineyard- fermented in concrete and aged in old 500 l oak barrels. The wine has completed malolactic fermentation.

THE STORY OF THIS WINE

Lycaon comes from the scientific name for an African wild dog, Lycaon Pictus, and is derived from the Greek word Lycos for a wolf. The label illustration is from a page in an 19th century book on hunting in Southern Africa, a time when painted wolves were common throughout the region.