



PAINTED *Wolf* WINES

**Falcon College Reserve White (Chenin Blanc, Viognier, Roussanne) 2013**

Tasting notes

An exciting white Rhone influenced Cape Blend with layers of stone fruit and citrus complimented with well- judged oak. The wine is beautifully balanced with a full rich mouth feel and a bright long finish.

The Vineyard

Chenin and Viognier are sourced from our pack members vineyards in Simondium- Paarl and the Malmesbury in the Swartland, and the Roussanne grapes purchased from a grower in the Perdeberg of Paarl.

Winemaking

The grapes were hand- picked and whole-bunch pressed. Most of the components were barrel fermented with natural yeast.

Ageing potential

This wine is drinking well now, however will continue to improve over the coming few years.

Food pairing

This is a rich exotic wine and will pair well with classic French dishes such as Sole Veronique and Poulet a la Crème and with Asian dishes which use coconut milk. It will also work as a wonderful picnic wine when you pull out the stops and buy a best French cheese and charcuterie.

Blend information

Chenin Blanc 34%  
Viognier 33%  
Roussanne 33 %

Wine Analysis

Alcohol 13.5%  
Residual Sugar 3.1g/l  
Total Acid 5.9g/l  
Ph 3.29

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