



## Wolf & Woman

2024

# GRENACHE BLANC

*Western Cape - South Africa*



NATURAL



VEGAN

### Stats

**Grapes:** 100% Grenache Blanc

**Vineyard:** 50% Voor Paardeberg (Bergendal) - 50% Piekenierskloof (Weltevrede)

**Vine Age:** 19-years-old (Voor Paardeberg) - 16-years-old (Piekenierskloof)

**Soil Type:** Decomposed granite (Voor Paardeberg) - sandstone (Piekenierskloof)

**Viticulture:** Sustainable – dry-farmed

**Fermentation:** Native – neutral 500L French puncheons (100% whole-bunch pressed)

**Skin Contact:** None

**Aging:** 8 months on gross lees in neutral 500L French barrels

**Alcohol:** 13%

**pH:** 3.25

**Total Acidity:** 5.4 g/L

**Total SO<sub>2</sub>:** 80 ppm

**Total Production:** 150 cases

**UPC:** 6009648141452

### About

Jolandie is drawn to Grenache Blanc because of the way it not only holds its acidity while achieving ripeness, but also because it really showcases site well. She feels that it shows best with some texture on the palate; therefore, there is no settling of the juice post-pressing and she ferments it extra-dirty. Half of the fruit grows in Voor-Paardeberg on decomposed granite soils. The singular nature of the terroir of the Voor-Paardeberg is underpinned by the influence of the south-westerly wind which blows here in the afternoon. Viticulturists call this wind the "Table Bay air-conditioner". It allows the vineyards to cool down at night, which means the grapes ripen slower and maintain their acidity better. The second vineyard grows in Piekenierskloof Mountains, at an altitude of 650m above sea level, in sandstone soils. Jolandie calls the 2024 vintage "a light crop with a loud voice." Despite an above-average rainfall in winter 2023, the dry-farmed vineyards had to dig deep once summer arrived. From November on, warm and dry conditions took center stage, leaving a lighter crop, but one that was beautifully healthy.

All of the grapes were picked early in the morning about ten days earlier than usual. They were packed in crates and allowed to spend 24 hours in a cold room. The following day the grapes were whole-bunch pressed, and then went directly into 500L old oak barrels where fermentation occurred naturally and without any additions. The wine remained on the gross lees for another 8 months without a racking and was bottled with a gentle filtration and small addition of sulfur. No fining.

### Tasting Notes

Light straw in color with aromas of pear, citrus, thyme, and clove. The whole thing is really vibrant, with bright, lively acidity dancing on the palate. This is a unique, characterful wine.