

Wolf & Woman

2025

CHENIN BLANC

Swartland - South Africa

NATURAL VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: 70% Paardeberg (Uitvlug, Lammershoek, & Langkloof Vineyards) - 30% Malmesbury (Rooidraai Vineyard), all Certified Heritage Vineyards
Vine Age: 46-58-years-old (Paardeberg) - 45-years-old (Malmesbury)
Soil Type: Decomposed granite (Paardeberg) - Ironstone riddled shale (Malmesbury)
Viticulture: Sustainable – dry-farmed
Fermentation: Native – whole-bunch pressed to seasoned 500L French demi-muid (70%) and a single 15hL concrete egg (30%)
Aging: 10 months on gross lees in neutral 500L French demi-muid and a single 15hL concrete egg
Alcohol: 13.2%
pH: 3.3
Total Acidity: 5.4 g/L
Total SO2: 90 ppm
Total Production: 541 cases
UPC: 6009648141377

About

Jolandie has two rules for her Chenin Blanc. One, the vineyards must be older than 35-years and two, they must be sustainable and dry-farmed. Check and check. In 2025, the grapes came from the same four sites as the previous vintage: 70% came from three sites on the Paardeberg Mountain (Uitvlug, Lammershoek, & Langkloof Vineyards) and the remaining 30% came from the Rooidraai Vineyard in Malmesbury. The granitic components from the Paardeberg are linear and mineral-driven with more 'white' notes and very fresh tones. The iron-derived influences, on the other hand, impart beautiful yellow-spectrum aromatics, which adds richness and texture to the final blend. 2025 was summed up best by a very wet and surprisingly cold winter that led into a gentle spring and ideal summer. Overall dare it be said, an 'easy' and steady vintage that allowed for an extra week of hangtime compared to 2024 and beautiful cool nights during harvest.

All of the grapes were picked early in the morning about ten days earlier than usual in January. They were packed in crates and allowed to spend 24 hours in a cold room.The following morning the bunches were whole-bunch pressed to stainless-steel and the juice was allowed to settle naturally overnight. The juice and fine lees were transferred to a combination of a single 15hL concrete egg (30%) and seasoned 500L French demi-muid (70%). Fermentation kicked off naturally without any additions and two weeks of battonage was employed for the barrel selection for textural notes and ML occurred naturally. After 10 months aging the lots were blended to tank and settled naturally without fining then bottled with a coarse filtration and small sulfur addition.

Tasting Notes

Liquid gold. The shy nose gives way to unfurling notes of quince, yellow apple, fresh bale of hay, chamomile, wet stone and a honeyed spice. The palate is a study in contradiction — vibrant, almost nervy, yet textured and dense with a leesy grip against a mineral hum.