

Wolf & Woman

2024

SYRAH

Swartland - South Africa

NATURAL VEGAN

Stats

Grapes: 100% Syrah
Vineyard: 90% Malmesbury - 10% Riebeekberg
Vine Age: Average: 27-years-old
Soil Type: Red, iron-rich soils (Malmesbury) - Schist (Riebeekberg)
Viticulture: Sustainable – dry-farmed
Fermentation: Native yeast – open-top fermenter (80% whole-cluster)
Skin Contact: 16 days
Aging: 10 months in 300-500L seasoned oak barrels
Alcohol: 13.4%
pH: 3.6
Total Acidity: 5.5 g/L
Total SO2: 70 ppm
Total Production: 250 cases
UPC: 658325084610

Reviews

The WineMag | 92 points
Tim Atkin, MW | 94 points

About

Jolandie is a huge Northern Rhône fan, and while she's not trying to replicate it, she also felt like she couldn't not make Syrah in the Swartland. The 2024 vintage is a blend of two regions: 90% from Malmesbury on red, iron-rich soils, and 10% from Riebeekberg on schist. The iron component provides all the aromatics with a denser tannin and the schist component provide structure, concentration and grippy tannin. Jolandie calls 2024 "a light crop with a loud voice." Despite an above-average rainfall in the winter of 2023, the dryland vineyards had to dig deep once summer arrived. From November onward, warm and dry conditions took center stage, leaving a lighter crop, but one that was beautifully healthy.

All of the vineyards were picked separately in crates and transported to the cellar where they spent three days cold soaking. The following day, bunch sorting took place before the grapes went to open-top fermenters. This vintage was 80% whole cluster, 20% crush and de-stem. The wine spent 16 days on the skins before being lightly pressed to old, 300-500-L oak barrels for 10 months. After this period, the wines were racked, blended, and bottled without fining and with a coarse filtration and just a small addition of sulfur.

Tasting Note

Once again, a beautifully aromatic Syrah. It shows a racy blend of spice, florals, and berries on the nose, then a juicy palate with a hint of pepper, wrapped in silky tannins. This is a bottle to savor.