



WOLF & WOMAN

SYRAH 202:

### **Stats**

Grapes: 100% Syrah Vineyard: Glen Frank Vine Age: 15-years-old Soil Type: Granite

**Viticulture**: Sustainable – dry-farmed **Fermentation**: Native — stainless-

steel (100% whole bunch)
Skin Contact: 12 days

Aging: 10 months in used 300L and

500L oak barrels Alcohol: 13% pH: 3.6

Total SO2: 65 ppm

Total Production: 75 cases UPC: 0658325084658

### Reviews

The WineMag | 93 points Tim Atkin, MW | 94 points Vinous | 92 points 2023

# **'GLEN FRANK'**

Syrah | Darling - South Africa





NATURAL

VEGAN

### **About**

When Jolandie was presented with the opportunity to secure some fruit on the Glen Frank vineyard in Darling (a district west of Malmesbury nestled 'within' the Swarland), she immediately said yes. This vineyard grows on a steep south-facing granitic hill, surrounded by fynbos and the most beautiful views overlooking the Atlantic Ocean 5 miles away. The diurnal shift here is evident in the wine as it results in thicker skins, which leads to a higher tannin content and more color. The cooler area also allows the grapes to ripen slower and preserve acidity... so slow, in fact that this was Jolandie's last harvest of 2023. The label imagery is a photo that Jolandie took while standing in the vineyard, and she had it converted into a painting.

The grapes were handpicked and then spent 24 hours in a cold room before processing the next day. Bunches were sorted and then whole cluster fermentation kicked off spontaneously in open-top fermenters. Punch downs happened twice per day during the 12 days that the wine spent on skins. It was then lightly pressed to a single, old 300 L and 500 L oak barrel where malolactic fermentation finished. After 10 months, the wine was racked, and bottled with a coarse filtration and just a small addition of sulfur. No fining.

## **Tasting Notes**

This aromatic Syrah shows vibrant baking spices, violets, blackberries, and plums on the nose. The palate is juicy and savory, with hints of black pepper and silky tannins. As it evolves in the glass, subtle notes of smoked meat and black olives emerge.

