



Wolf & Woman

2022

CHENIN BLANC

Swartland - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc (bushvine)

Vineyard: 70% Paardeberg - 30% Malmesbury

Vine Age: 36-52-years-old (Paardeberg) - 42-years-old (Malmesbury)

Soil Type: Decomposed granite (Paardeberg) - Ironstone riddled shale (Malmesbury)

Viticulture: Sustainable - dry-farmed

Fermentation: Native - seasoned 300L & 500L French oak (100% whole-bunch pressed)

Skin Contact: None

Aging: 10 months on gross lees in neutral 300L & 500L French oak

Alcohol: 13.3%

pH: 0.3

Total Acidity: 5.5 g/L

Total SO2: 90 ppm

Total Production: 458 cases

UPC: 6009648141377

Reviews

The WineMag | 93 points

James Suckling | 93 points

Tim Atkin, MW | 96 points

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. She ventured into two distinct granitic valleys of the Paardeberg for most of the fruit (Joubertskloof and Langkloof) with a healthy dose of the iron-rich shale north of Malmesbury for the third site. The granitic components 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.

The fruit was hand-harvested in the early morning hours and cold-soaked in small picking bins for 24 hours. 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 old 300L and 500L barrels. Fermentation kicked off naturally without any additions and two weeks of battonage was employed for textural notes. After 10 months aging the wines were racked to tank to settle and the wine was bottled two weeks later without fining or filtration and just a small sulfur addition.

Tasting Notes

Sweet lemon notes with nectarines, dandelion flowers, and a hint of a resinous reduction. With air, spices and fresh mushrooms emerge. The palate has great density, with bright acidity and a gripping, textural finish.