



Wolf & Woman

2022

GRENACHE BLANC

Voor Paardeberg & Piekenierskloof - South Africa



NATURAL

Stats

Grapes: 100% Grenache Blanc
Vineyard: 50% Voor Paardeberg -
50% Piekenierskloof
Vine Age: 17-years-old (Voor
Paardeberg) - 14-years-old
(Piekenierskloof)
Soil Type: Decomposed granite (Voor
Paardeberg) - sandstone
(Piekenierskloof)
Viticulture: Sustainable – dry-farmed
Fermentation: Native – neutral 500L
French puncheons
Skin Contact: None
Aging: 8 months on gross lees in
neutral 500L French barrels
Alcohol: 13.4%
pH: 3.3
Total Acidity: 5.4 g/L
Total SO2: 80 ppm
Total Production: 116 cases
UPC: 6009648141452

Reviews

The WineMag | 94 points
James Suckling | 93 points
Jancis Robinson | 16.5 points

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. Grapes that grow at higher altitude encounter a larger variance between day and night temperatures – the cold nights preserve acidity in grapes and results in fresher wines. High altitudes also enjoy more intense sunlight, so grapes grow thicker skins, which results in more intense flavor and tighter tannins.

All of the grapes were picked early in the morning, 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 fining, filtration, and small addition of sulfur.

Tasting Notes

Aromas of white peaches, sumo, fynbos and cumin-like spice with white floral tones. The mineral-like quality of this wine is quite evident with the slightest hint of reduction. The palate is weighty without being heavy.