



Wolf & Woman

2023

GRENACHE BLANC

Western Cape - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Grenache Blanc

Vineyard: 50% Voor Paardeberg (Bergendal) - 50% Piekenierskloof (Weltevrede)

Vine Age: 18-years-old (Voor Paardeberg) - 15-years-old (Piekenierskloof)

Soil Type: Decomposed granite (Voor Paardeberg) - sandstone (Piekenierskloof)

Viticulture: Sustainable – dry-farmed

Fermentation: Native – neutral 500L French puncheons (100% whole-bunch pressed)

Skin Contact: None

Aging: 8 months on gross lees in neutral 500L French barrels

Alcohol: 13%

pH: 3.2

Total Acidity: 5.7 g/L

Total SO₂: 80 ppm

Total Production: 158 cases

UPC: 6009648141452

Reviews

The WineMag | 95 points

Tim Atkin, MW | 94 points

James Suckling | 93 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 filtration and small addition of sulfur. No fining.

Tasting Notes

Light straw hue with aromas of ripe pear, citrus zest, wild herbs, and subtle nutmeg. Earthy undertones accentuate its minerality, and lively acidity dances on the palate, culminating in a lingering, vibrant finish.