Wolf & Woman

2021

SYRAH

Swartland - South Africa





NATURAL

VEGA

Stats

Grapes: 100% Syrah

Vineyard: 50% De Guns (Malmesbury) - 40% Ongegund (Riebeekberg) - 10%

Langkloof (Paardeberg)

Vine Age: Average: 22-years-old Soil Type: Ironstone and clay (De Guns Vineyard) - friable schist (Ongegund) - decomposed granite

(Langkloof)

Viticulture: Sustainable – dry-farmed Fermentation: Native yeast – opentop fermenter (100% whole-cluster)

Skin Contact: 12 days

Aging: 10 months in 500L seasoned oak barrels (60%) and concrete (40%)

Alcohol: 12.7% pH: 3.7

Total Acidity: 5.4 g/L Total SO2: 64 ppm

Total Production: 142 cases

UPC: 658325084610

Reviews

The WineMag | 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. But she didn't want to venture down the path until she found the perfect vineyard. And she didn't just find one – she found three. The blend is made up of 50% red, iron-rich soil, adding spice, 40% schist, adding structure, and 10% granite, adding perfume and finesse. In the cellar, the fermentation spice smells remind her of her grandmother's kitchen, bringing an element of happy nostalgia that transcends through the bottle.

All of the vineyards were picked separately in crates and transported to the cellar where they spend 24 hours in a cold room. The following day, bunch sorting took place before the grapes went to open-top fermenters, where they fermented with native yeast and 100% whole bunches. The wine spent a total of 12 days on the skins before being lightly pressed. Maturation occurred for 10 months, 60% in 500-L old oak barrels and 40% in concrete. After this period, the wines were racked, blended, and bottled without fining or filtering and just a small addition of sulfur.

Tasting Note

Black pepper. Violet. Rose. Raspberry. Blackberry. The nose mesmerizes with red and black fruit, fynbos, and spice. The palate is juicy and peppery with grainy tannins. It is the kind of wine you want to sip, slowly, and it howls for company.

