



Wolf & Woman

2022

SYRAH

Swartland - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: 90% Malmesbury - 10% Riebeeckberg

Vine Age: Average: 25-years-old

Soil Type: Red, iron-rich soils (Malmesbury) - Schist (Riebeeckberg)

Viticulture: Sustainable – dry-farmed

Fermentation: Native yeast – open-top fermenter (100% whole-cluster)

Skin Contact: 18 days

Aging: 10 months in 500L seasoned oak barrels

Alcohol: 13.8%

pH: 3.8

Total Acidity: 5 g/L

Total SO₂: 60 ppm

Total Production: 175 cases

UPC: 658325084610

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. The 2022 vintage is a blend of two regions: 90% from Malmesbury on red, iron-rich soils, and 10% from Riebeeckberg on schist. 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 18 days on the skins before being lightly pressed. Maturation occurred for 10 months in 500-L old oak barrels. After this period, the wines were racked, blended, and bottled without fining and with a coarse filtration 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.

Reviews

The WineMag | 92 points

James Suckling | 94 points

Tim Atkin, MW | 95 points