Wolf & Woman

2024

CHENIN BLANC

Swartland - South Africa

NATURAL VEGAN

Stats

Grapes: 100% Chenin Blanc (bushvine)
Vineyard: 70% Paardeberg (Uitvlug, Lammershoek, & Langkloof Vineyards) - 30% Malmesbury (Rooidraai Vineyard), all Certified Heritage Vineyards
Vine Age: 45-57-years-old (Paardeberg) - 44-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: 13.2%
pH: 3.3
Total Acidity: 5.4 g/L
Total SO2: 90 ppm
Total Production: 483 cases
UPC: 6009648141377

Reviews

The WineMag | 93 points
Tim Atkin, MW | 96 points
Vinous | 91+ 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. In 2024, the grapes came from four sites: 70% came from three sites on the Paardeberg Mountain (Uitvlug, Lammershoek, & Langkloof Vineyards) and the remaining 30% came from the Rooidraai Vineyard in Malmesbury. The granitic components from the Paardeberg 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. Despite an above-average rainfall in the winter of 2023, the dryland vineyards had to dig deep once summer arrived. From November, warm and dry conditions took center stage, leaving a lighter crop, but one that was beautifully healthy.

All of the grapes were picked early in the morning about ten days earlier than usual in January. They were packed in crates and allowed to spend 24 hours in a cold room.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 (20%) and 500L barrels (80%). 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 and just a gentle filtration and small sulfur addition.

Tasting Notes

Lemon, nectarine, honey, and a touch of resinous reduction on the nose. Spices and hay emerge with air. Dense palate, bright acidity, and a textured finish.