

WOLF & WOMAN WINES

made by jolandie fouché

OLD VINE CERTIFIED CHENIN BLANC 2023



North of Cape Town, a 3.5-hour drive unlocks the secrets of the West Coast, Vredendal wine region. Its magic lies in the cool embrace of the Atlantic Ocean.

Just 30km from the west coast, the ocean sends nightly waves of mist rolling inland.

These misty nights are followed by sunrises that burn off the mist, leaving a salty precipitation on the vines. The cool temperatures at night allow the grapes to hang on the vine longer, preserving their acidity to produce energetic wines.

The vineyards here have a long history of high yields. But when the old vines finally slow down, they aren't simply ripped out. These veterans are left behind, silent observers, always present, often invisible, presence in the vineyard.

This region isn't just a place for me, it's an intricately wrought tapestry woven with family memories. My grandparents used to farm close by, their legacy whispering through the countryside even after they're gone. Now, it's an honour to produce a wine from the very land they called home. Returning here brings a flood of beautiful memories.

Spring's arrival explodes in a riot of wildflowers, the area's biggest tourist attraction. I remember the countless times my mom made us three sisters pose amidst the blooms with the majestic Maskam Mountain as our backdrop. Today, I cherish those photos, one of which even inspired the label for my wine.

The grapes are handpicked in the early morning and spends 24 hours in a cold room before we whole-bunch press the next day. We allow the juice to settle for 24 hours in a steel tank without any enzymes. The next day we rack off the thick lees to an old oak 500 L barrel. Next, natural fermentation starts, followed by malolactic fermentation. The wine spends 10 months on the primary lees before being bottled.

COMPOSITION 100% Chenin Blanc

ORIGIN West Coast, Vredendal

VINEYARD Single vineyard that grows within red sandy soil

VINE AGE 35 years old

YIELD Average 4 tons/ha

TOTAL PRODUCTION 560 bottles



ALCOHOL 12.8%

PH 3.3

RESIDUAL SUGAR 1.2 g/L

TOTAL ACIDITY 5.5 g/L

TOTAL SULFUR DIOXIDE 90 mg/L