

WOLF & WOMAN WINES

made by jolandie fouché

GRENACHE ROSÉ 2023



WOLF & WOMAN Grenache Rosé is a blend from grapes from three different vineyards, all of them are bush-vine, dryland farmed and grows in the Paardeberg region in granitic soils. The first pick is on 20 °B which gives you the energy and freshness of the wine. Second pick is around 21°B and the last pick at 22°B. The second and third pick gives you multiple layers of fruit and adds complexity to the final wine.

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 pressed gently and as whole clusters to obtain the perfect colour and to secure high-quality juice. The free run juice was drained into a stainless-steel tank to settle for 24 hours.

No enzymes were used during the settling process. The juice was racked from the thick lees, first pick goes to a stainless-steel tank and the balance to 500 L old French oak barrels, after which the wine fermented naturally. After fermentation, the wine was given a low dose of sulphur and spent a total of 7 months on the lees before it was blended and bottled.

COLOUR Melon

NOSE Aromas of cherry, pomegranate and watermelon

PALATE Flavourful, crisp with a long dry finish

COMPOSITION 100 % Grenache Noir

ORIGIN Swartland

VINEYARD This wine is a blend of three different vineyards. All of them are dryland bush vines, which grow within decomposed granite soils

TOTAL PRODUCTION 6 500 bottles

ALCOHOL 11.5 %

PH 3.3

RESIDUAL SUGAR 1.4 g/L

TOTAL ACIDITY 5.5 g/L

TOTAL SULFUR DIOXIDE 70 mg/L