

# WOLF & WOMAN WINES

made by jolandie fouché

## OLD VINE CERTIFIED PINOTAGE 2023



**WOLF & WOMAN** is a blend of grapes from two different vineyards, both of which are situated in granite soil in the Paardeberg region.

Dryland bush vines planted in 1973 yielded 90% of the grapes; the remaining 10% came from younger dryland bush vines that grow at 350m above sea level.

Two pickings were done from each vineyard, providing us with berries with varying characteristics. This, in turn, gave the final blend more character and depth. All of the grapes were hand-picked early in the morning, packed in crates, and rested in a cold room for 24 hours.

Bunch sorting was done the next day, after which the grapes were transferred to open-top fermenters - 15% whole bunch, and the rest destemmed and as whole berry. It cold-soaked here for 3 days before natural fermentation started, supported by one punch-down per day.

Once fermentation was completed the wine was left on the skins for 7 days before light pressing, and then transferred into a combination of old 300L and 500 L barrels. After 8 months the wine was racked and blended to a concrete tank. The final blend matured for an additional 2 months before bottling.

**COLOUR** Medium purple

**NOSE** Aromatics of bright red cherries, plum, dried herbs and spice

**PALATE** Vivid fruit, chalky structure with a balanced acidity

**COMPOSITION** 100% Pinotage

**ORIGIN** Swartland

**VINEYARD** This wine is a blend of two different vineyards, both of them are dryland bush vines, which grow within decompose granite soils

**VINE AGE** 50 & 24 years old

**YIELD** Average of 5 tons/ha

**TOTAL PRODUCTION** 5 000 bottles



**ALCOHOL** 12.9%

**PH** 3.7

**RESIDUAL SUGAR** 1.3 g/L

**TOTAL ACIDITY** 5.2 g/L

**TOTAL SULFUR DIOXIDE** 60 mg/L