

WOLF & WOMAN WINES

made by jolandie fouché

GRENACHE ROSÉ 2024



WOLF & WOMAN Grenache Rosé is a blend of grapes from two different vineyards. Both are bush-vines and dryland farmed which grows in the Piekenierskloof Mountains at an altitude of 650m above sea level in sandstone soils.

The first pick is at 20.5 °B which gives you the energy and freshness of the wine. Second pick is around 22°B to provide 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 are 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 8 months on the lees before it was blended and bottled.

COLOUR Melon

NOSE Aromas of cherry, pomegranate and fresh cut watermelon

PALATE Flavourful, crisp with a long dry finish

COMPOSITION 100 % Grenache Noir

ORIGIN Piekenierskloof

VINEYARD This wine is a blend of grapes from two different vineyards. Both are bush-vines and dryland farmed which grows in the Piekenierskloof Mountains at an altitude of 650m above sea level in sandstone soils.

TOTAL PRODUCTION 4 800 bottles

ALCOHOL 12.5 %

PH 3.28

RESIDUAL SUGAR 2.2 g/L

TOTAL ACIDITY 5.4 g/L

TOTAL SULFUR DIOXIDE 78 mg/L