

# THE WOLFTRAP

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## FACT SHEET

THE WOLFTRAP WHITE  
2010

PLATTER SUPERQUAFFER  
— of the year —

<b>Analysis:</b>	
ALC:	14.54 % vol
pH:	3.56
RS:	3.1 g/litre
TA:	5.3 g/litre

**Final blend:**

Viognier 67 %, Chenin Blanc 19%, Grenache Blanc 14%

**WINEMAKERS COMMENTS:**

A friendly style displaying characteristics of the components in harmony. The Viognier grapes are sourced from a dry- land vineyard in Malmesbury, the Chenin Blanc from Stellenbosch and the Grenache Blanc from the Piekenierskloof near Citrusdal. The Chenin Blanc and Grenache Blanc was barrel matured in French oak, after which the Viognier was blended and the wine was cold stabilized, filtered and bottled.

**TASTING NOTES:**

Fruit blossom, spices and almond flavours, followed with a well textured palate with nice weight and a rounded finish.

The wine has a lingering aftertaste with subtle wood flavours.