

The Wolftrap | 2007

Final blend:	Syrah (60%), Mourvèdre (39%), Viognier (1%)
Alcohol:	14.65% vol
pH:	3.98
VA:	0.62 g/litre
TA:	4.7 g/litre
RS:	3.1 g/litre



WINEMAKER'S COMMENTS:

Although the cultivars making up the Wolftrap blend now remains the same from vintage to vintage, the percentages of Syrah/Mourvèdre and Viognier might differ.

The 2007 blend has a dominant 60% Syrah of which a part was co-fermented on Viognier skins, but also for the first time on lignified Viognier stalks. The Syrah from Wellington ripens at the same time as the Viognier in Malmesbury. After separating the Viognier juice from the skins to make white wine, we use part of those skins to co-ferment with the Syrah.

Since Viognier is harvested ripe in order for those floral notes to develop, the stalks are starting to lignify on the peduncle which is an indication of their ripeness. The added Viognier stalks to the Syrah ferment, not only extracts structural tannins but also adds a pepper spice character to the wine. The fleshiness of the Mourvèdre adds richness to the blend.

9 month of French oak maturation sees the wine being egg-white fined and sterile bottled

TASTING NOTES:

Opulent floral nose even seems perfumed from Viognier component. Spicy aromatics are supported with fleshy berry fruit aromas.

The wine is generous in length.



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