

THE WOLFTRAP

FACT SHEET

THE WOLFTRAP ROSÉ 2009

SYRAH 59%, CINSAUT 21% , GRENACHE 20%

ALC: 13.65%/
Ph : 3.33
RS : 1.5 g/l
TA : 5.4 g/l

WINEMAKERS COMMENT

Before alcoholic fermentation start we remove (method known as 'saignee') up to 25% juice from the must of earlier pickings to increase the skin to juice ratio, thus giving more concentration and improved extraction of the berries left in tank. The extracted juice with a pink colour are then cold fermented and treated as a white wine, delivering a fresh fruity wine with a crisp finish.

TASTING NOTE

Bright pink in colour with a tinge of blue. Fruity flavours of sweet strawberries on the nose with good balance on the palate and a dry finish.