

THE WOLFTRAP



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ROSÉ 2018

CINSAULT • SYRAH • GRENACHE NOIR

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FACT SHEET

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| Alcohol: | 12.66%vol |
| RS: | 1.9 g/l |
| TA: | 5.07 g/l |
| pH: | 3.40 |
| Blend: | Cinsault 69%; Syrah 21%; Grenache Noir 10% |

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Vinification & Winemaker's Comments

A method known as Saignee was used to draw juice from the grapes prior to fermentation. Specially selected rosé yeast strains were used for its serious berry fruit flavours. This year Cinsault again lead our blend, adding perfume on the nose and freshness and fruit to the palate. We used more Syrah and Grenache Noir than before – the Syrah lending an intriguing spiciness and the Grenache contributing to the abundant red berry character of the wine. The blend was cold-fermented in stainless steel prior to sterile filtration and bottling.

Tasting Notes

The nose is complex and inviting, offering Morello cherry, cranberry, raspberry and whiffs of candyfloss, rose petal and acacia blossom. The palate shows red apple and nectarine flavours with hints of green plum, citrus and rosewater following through. The wine is focused and balanced with a well-rounded, smooth mid-palate and integrated natural acidity. It ends clean and fresh with an attractive cherry finish and hints of exotic spices and cling peach. Great mouthfeel and complexity for a wine made in this style and a very versatile partner to everything from seafood to hot Thai dishes.

