

THE WOLFTRAP



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THE WOLFTRAP WHITE 2018

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FACT SHEET

Blend:	Viognier 35% Chenin Blanc 33% Grenache Blanc 32%
Alcohol:	13.25%
RS:	2.60 g/l
TA:	5.00 g/l
pH:	3.46

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Winemaker's Comments

The majority of the components for this intriguing blend were sourced from the renowned Swartland area in the Western Cape. Smaller yields, due to the ongoing drought, produced wine with exceptional flavour and texture. Viognier was the leading component this year, with its rich texture and heady floral aromas, while Chenin Blanc essentially provides backbone and contributes to a vibrant, fruity mid-palate and crisp, zesty finish. Grenache Blanc lends an attractive green, dill-like character and elegance and our decision to increase this component for our 2018 blend, certainly paid off. Oak, as always, are used very sparingly to support our abundance of fruit and solely to create a layered, more harmonious wine and add complexity to this delicate blend, rather than overpower it.

Tasting Notes

The nose is clean, fresh and inviting with its green apple, white peach and yellow plum aromas, with whiffs of angelica and lemon zest. The mid-palate shows an array of stone fruit with flavours of nectarine, pear, cling peach and tangerine creating complexity. The acidity is integrated, and the wine is medium-bodied, fleshy and smooth with slight spicy undertones from careful oaking. The finish is vibrant and refreshing with hints of bruised apple, tarragon and honeysuckle.

