

THE WOLFTRAP



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THE WOLFTRAP ROSÉ 2019

CINSAULT • SYRAH • GRENACHE NOIR

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FACT SHEET

Alcohol:	12.05%/vol
RS:	1.80 g/l
TA:	5.50 g/l
pH:	3.28
Blend:	Cinsault 63%; Syrah 35%; Grenache Noir 2%

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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 less Grenache Noir than before, yet it still contributes 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 forthcoming, offering red plums, cranberry, pomegranate and enticing spicy aromas. Fresh cherries and the red fruit of the nose follow through onto a very balanced, well-rounded, smooth palate, also showing dark berry fruit, nectarine and white cling peach flavours. The wine is medium to full-bodied, fleshy and textured with integrated natural acidity. It ends clean and fresh with an attractive dark berry note and hints of exotic spices and stone fruit. Great mouthfeel and complexity for a wine made in this style and a very versatile partner to everything from seafood to hot Thai dishes.

