

THE WOLFTRAP

2020

VIOGNIER 43% CHENIN BLANC 41% GRENACHE BLANC 16%

ORIGINS OF THE WOLFTRAP

The Wolftrap is a tribute to the pioneers who in the early days ventured into the Cape wilderness and erected a wolf trap on Boekenhoutskloof. To date, no wolf either real or mystical, has been seen in the valley. The Wolftrap - a Boekenhoutskloof original.

VINIFICATION & WINEMAKER'S COMMENTS

2020 was a good year for white grapes. Adequate winter rainfall provided more soil moisture and healthy; larger canopies ensuring a balanced crop. The majority grapes for our white blend emanates from the Swartland, and the wine typifies this profile. It over-delivers in every sense. The Viognier brings a rich, ripe fruitiness on the nose with its alluring peach melba aromas. Our Chenin offers acidity for balance and freshness, with layered fruitiness on the mid-palate. We always use Grenache Blanc in our blend for its gentle yellow plum and slightly zesty character and elegance. Blending these three varieties is easy when the components deliver such opulence and abundant flavours. The resulting wine is easy-drinking, yet with enough sophistication to enjoy with complex dishes - the perfect choice for pairing.

TASTING NOTE

The nose is bold, intense, and rich with its stone fruit aromas of cling peach, nectarine and yellow plum and gentle whiffs of angelica, spice, and fresh ginger. The palate is focused and balanced, with yellow apple flavours, honeydew melon, papaya, poached pear and hints of dragon fruit and lime adding to its complexity. The wine is medium-bodied, elegant, and vibrant with zesty yet integrated acidity. It is clean and dry on the mid-palate, with notes of crisp green apple and tangerine lingering on a refreshing finish.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 13.79%vol • RS: 1.90 g/l • TA: 5.1 g/l • pH: 3.55

