

THE WOLFTRAP

2021

SYRAH 80% MOURVÈDRE 19% VIOGNIER 1%

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

Our classic blend again comprised our favourite three Mediterranean varieties, Syrah, Mourvèdre and a dash of Viognier. The 2021 vintage will be remembered for its moderate weather conditions that slowed ripening, resulting in excellent grape quality. The overall growing season was cool, with decent rainfall in November. This continued at the onset of the flowering period and contributed to optimal flowering and fruit set. Veraison occurred late and slowly but somewhat uneven. We utilized more of our own grapes and were fortunate to focus on the Swartland profile, which lends flavour components of dark brooding fruit, violets and olive tapenade. Because Mourvèdre is such a vigorous grower, its upright canopy and thick-skinned berries can easily withstand the annual heatwaves without compromising the fruit quality. We always opt for Mourvèdre in this popular blend, relying on its intensely bold colour, smoky aromas and meaty flavours. Both red varieties are made to contribute layers of black fruits and spice. Yet, our Syrah also offers a beautiful red fruit character, with its cherry and plum flavours on the palate. We intervene as little as possible, aiming for a pure expression of the Swartland.

TASTING NOTE

The nose is opulent and intense, oozing with rich, ripe dark fruits and plums and subtle whiffs of cloves, cardamon, black pepper and perfume. Brambles, blackberry and liquorice flavours intertwine with hints of raw biltong on the palate, and the fruitcake spiciness of the nose follows through beautifully. The midpalate is velvety and brooding, with juicy cranberry fruit, vibrant acidity and integrated, silky oak tannins creating exceptional balance. Savoury nuances add to the layered complexity of the wine, with accents of black olive tapenade and cassis lingering on a smooth, round finish.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 14.28%vol • RS: 3.1g/l • TA: 5.0 g/l • pH: 3.79

