

THE WOLFTRAP

2021

CINSAULT 63% SYRAH 35% GRENACHE NOIR 2%

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

A method known as Saignee is used to produce The Wolftrap Rosé. Saignee method of rosé winemaking involves "bleeding" off a portion of red wine juice after being in contact with the skins and seeds. A portion of Cinsault, Syrah and Grenache Noir juice used for premium wines are drawn off after 2 hours of skin contact and fermented separately for this rosé. We use specially selected rosé yeast strains for their fresh berry fruit flavours. This year Cinsault again leads our blend, adding perfume on the nose and freshness and fruit to the palate. We used more Syrah and slightly less Grenache Noir than before – the Syrah lending an intriguing spiciness and the Grenache contributing to the tremendous red berry character of the wine. The blend was cold-fermented in stainless steel before sterile filtration and bottling.

TASTING NOTE

This rosé is pale with a copper hue. The nose is inviting with aromas of fresh red cherries, red currant, watermelon, pomegranate and lime, with whiffs of pink peppercorn. The palate is round and smooth yet structured with integrated acidity. The cherry and red currant characters follow through onto the palate with flavours of red apples, peach blossom, nectarine, juicy plums and granadilla. The wine is precise and displays a perfect weight – a classic Rosé made in a traditional style. Wild strawberries and subtle hints of rose petal, crushed gravel and spice linger on a clean, dry finish.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 12.42%vol • RS: 3.10 g/l • TA: 4.5 g/l • pH: 3.58



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