

THE WOLFTRAP

2021

VIOGNIER 39% CHENIN BLANC 38% GRENACHE BLANC 23%

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

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 a decent amount of rainfall in November. This continued at the onset of the flowering period and contributed to optimal flowering and fruit set. 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 wine appears light golden straw in colour. The nose is lively and inviting, with attractive aromas of yellow apple, ripe lemons, greengage and lemon verbena and gentle whiffs of clove, nutmeg and ginger creating complexity. The slight spicy notes and citrus character of the nose follow through onto the palate with flavours of Cape gooseberry, white peach, fresh pineapple, and a hint of lemon curd. The mid-palate is smooth, round and fleshy, although also very focused. The wine is medium to full-bodied, with integrated acidity and the subtle touch of oak adding to its great balance. Lemongrass and angelica linger on a fresh finish.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 13.01%vol • RS: 2.6g/l • TA: 5.3 g/l • pH: 3.34

