

THE WOLFTRAP

2024

CINSAULT 50% SYRAH 48% 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

The wine has a pale copper hue with an inviting, earthy nose, showing aromas of fresh raspberries, basil leaf, terracotta, and lavender blossom. The berry character of the nose follows through onto the palate with flavors of green apple, white grapefruit, and nuances of tangerine, apricot, and poached quince. The wine is made in a luscious, round, and fruity style, yet elegant and focused, with vibrant, integrated acidity. Wild blueberries, cranberry, and subtle hints of cinnamon, crushed stone, and thyme linger on a clean, dry finish.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 12.6%vol • RS: 2.9 g/l • TA: 4.6 g/l • pH: 3.43



VEGAN