

THE WOLFTRAP

2024

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

The 2024 growing season saw favourable weather conditions throughout, with adequate winter rain and no rain during the harvest period. Windy conditions were noted during bud set to flowering which resulted in lower yields for the early-ripening white varieties. Despite the wind, these wines are showing great potential with wonderful freshness and balanced acidity while the red varieties are well-structured and richly coloured with integrated tannins.

With its upright canopy, the vigorous, hardy and thick-skinned Mourvèdre cultivar, is able to withstand the annual heat waves without compromising fruit quality. With its intensely bold colour, smoky aromas, and meaty flavours, the Mourvèdre is fundamental in this iconic blend. Contributing to the layers of black fruit and spice is our Swartland Syrah which lifts the palate with its beautiful cherry and plum flavours. We intervene as little as possible, aiming for a pure expression of variety and terroir.

TASTING NOTE

The wine displays a beautiful dense, dark ruby colour and the nose invites with both dark and red berry fruit, fresh cherries, a gamey tariness and gentle whiffs of ground coriander, exotic spice and liquorice. Blueberries and blackberries follow through onto a brooding, earthy palate, with flavours of bramble, mulberry and hints of cured meat and smoky incense. The wine is medium to full-bodied, textured and grippy, whilst the tannins are svelte and integrated, with lively, fresh acidity to balance. The mid-palate is smooth, rich and harmonious with its dark, chocolatey mouthfeel. Ripe plums and black currant linger on a minty, dry finish.

ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 13.76%vol • RS: 2.7g/l • TA: 5.4 g/l • pH: 3.63



VEGAN