

# THE WOLFTRAP

## 2025

VIOGNIER 34% CHENIN BLANC 33% GRENACHE BLANC 33%

### 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 2025 harvest in the Western Cape benefited from a mild, dry growing season with cool early summer temperatures, allowing for optimal grape ripening. Consistent sunshine before harvest ensured excellent sugar and phenolic development, resulting in vibrant, well-balanced fruit. This vintage shows wines with fresh flavors, bright acidity, and a harmonious structure, showcasing exceptional quality and depth.

The majority of grapes for our white blend originate from the Swartland and the wine typifies this profile. It over-delivers in every sense. Viognier delivers a rich and ripe fruitiness on the nose with its alluring peach melba aromas. Chenin Blanc offers acidity for freshness and balance, with a layered fruitiness on the mid-palate. Grenache Blanc is always incorporated into our blend for its elegance of soft yellow plum fruit and zesty characteristics. 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 - a perfect choice for pairing.

### TASTING NOTE

This elegant white blend opens with bright citrus and ripe stone fruits, complemented by subtle floral notes. On the palate, flavors of peach, green apple, and tropical pineapple are balanced by a hint of spice, supported by a smooth mouthfeel and lively acidity. A touch of oak adds depth, leading to a clean, refreshing finish with lingering lemon zest and a soft herbal nuance.

### ANALYSIS

WINE OF ORIGIN WESTERN CAPE

ALC: 13.10% vol • RS: 2.79 g/l • TA: 6.3 g/l • pH: 3.421

