

WINE OF ORIGIN
WALKER BAY

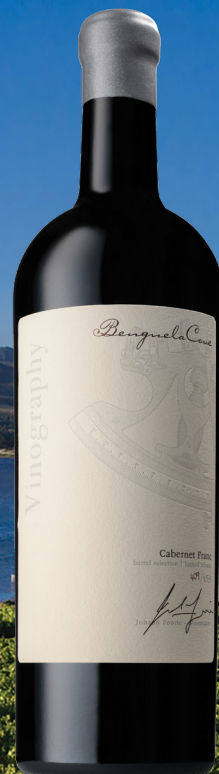
Benguela Cove
LAGOON WINE ESTATE

VINOGRAPHY

2023 Cabernet Franc

100% ESTATE GROWN

Johann Fourie
Johann Fourie, Winemaker



WINE ANALYSIS

Alc: 14.87% | **pH:** 3.54 | **TA:** 5.7g/l | **RS:** 2.8g/l

CHARACTER

Black cherry and salted liquorice rise first, entwined with whispers of cinnamon, dark chocolate, and faded potpourri. Cooler notes drift in like dusk - Greek oregano, graphite, and cedar weaving through the darker fruit. Earth anchors it all, while lush, ripe berries unfurl across the palate like velvet. It is a wine shaped by intention, clarity, and the quiet promise of time.

PERSONALITY

This wine walks a tightrope of balance - fruit, tannin, and acidity held in quiet, unwavering harmony. It speaks with quiet authority, poised yet powerful, a Cabernet Franc that achieves its purpose with grace. Born of a cool-climate harvest, its ripeness is exacting - never indulgent, never rushed - capturing the whisper of restraint that defines Old World finesse. Elegance lingers in every line, a silhouette drawn in precision and persistence.

BEST TO ENJOY

A steadfast expression, this wine stands on its own with quiet conviction - crafted to complement bold, expressive flavours, yet just as worthy of solitary reflection. It invites both company and contemplation, a companion to depth in all its forms.

IN THE VINEYARDS

In Walker Bay, Bordeaux varieties are finding their voice - a quiet revolution shaped by sea and soil. Cradled near the Bot River lagoon, with sweeping views of the Atlantic's ever-changing mood, the vineyards breathe in cool days and exhale into even cooler nights. This generous rhythm of light and shadow, warmth and chill, coaxes the fruit toward perfect balance. It is here that Cabernet Franc thrives, attuned to the subtleties of the land. The climate gifts it with small, concentrated berries - vessels of nuance, where bright acidity, fine tannins, and delicate fruit are etched into every layer.

Slope: South-West Facing Vineyards | **Soil:** Weathered shale

Cultivars: Cabernet Franc | **Clones:** CF214

IN THE CELLAR

Handpicked at the height of ripeness, each grape was chosen with care, its journey guided from vine to vessel. Bunch and berry were sorted with precision, ensuring only the finest made their way forward. A four-day cold soak awakened the fruit, drawing out its deepest essence, while seven more days of post-fermentation maceration infused the wine with richness and hue. The juice, gently inoculated, was tended with soft, pumpovers four times per day. Once fermentation had run its course, it was pressed and settled, then laid to rest in barrel, where malolactic fermentation quietly transformed it. There it remained, undisturbed, until the moment of becoming - just before the bottle claimed it.

Maturation: 20 Months, 40% new French oak

Barrel: 300L

Production: 620 bottles

Ageing potential: 8 years from production year

“ Cabernet Franc is most often a quiet contributor, bringing hints of perfume, florals, and spice - a subtle touch within the chorus of a blend. But in the 2023 vintage, it revealed an unexpected depth, a layered complexity that lingered on the palate, demanding attention. It was not a supporting role this time, but a voice worthy of its own stage - and so, it was chosen to stand alone in our Vinography range. ”

Cellar Master, Johann Fourie