

BenguelaCove
LAGOON WINE ESTATE

2025 ROSÉ



WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN



IN THE VINEYARDS

The Lighthouse Collection was created to entice the palate with all the special qualities brought to you by a cool climate wine, while being more approachable and accessible in its youth. As an ode to the treacherous yet extraordinary Cape coast, a lighthouse was built at the Benguela Cove winery, overlooking the vineyards, Bot River lagoon and Atlantic Ocean.

This rosé champions Shiraz as signature grape for this cool terroir and the vineyards were managed and farmed to preserve freshness and aromatics for the making of rosé.

Slope: North and Western Slopes

Soil: Iron rich laterites

Clones: SY9 & SY2

Production: 22600 bottles



WINE ANALYSIS

Alc: 12.85% | **pH:** 3.37

TA: 6.0g/l | **RS:** 3.5g/l



The versatility of this wine is the secret behind its following and success worldwide.



Cellar Master, Johann Fourie



CHARACTER

Peach pink in colour, this delicious medley of fruit, florals, and candied aromas opens doors to enjoy this wine as an aperitif or to complement an array of colourful dishes. It is appreciated for expressions of pomegranate, boiled sweets, and red apple, tailed by notes of strawberries and watermelon. And yes, the creamy palate is as mouth-watering as it sounds.



PERSONALITY

While fostering the essence of Provence-style rosé's that are known for balance and class, it also captures that quintessential cool-climate elegance and freshness. Shiraz adds fullness and plush red fruit, the early harvesting of the grapes adds tension, floral and stone fruit notes and frames the wine with a distinctive acidity.



IN THE CELLAR

All grapes are handpicked and whole bunch pressed to keep colour and tannin extraction to a minimum. Shiraz grapes for rosé production are picked earlier for the freshness to come forward. The grapes were pressed as whole bunches to limit the extraction of colour, the juice undergoes a co-fermentation to prompt the desired layers of aroma. Ensuring further quality, only free-run juice was cold fermented with selected yeast strains.



BEST TO ENJOY

The colour invites al fresco dining, a great start to the evening as the sun sets.

Cellaring potential: Enjoy now or within two years

Serving temperature: 8 - 10°C

Prawn cocktail | Aromatic curries
Asparagus, crispy prosciutto and brie

