

BenguelaCove
LAGOON WINE ESTATE

2022
SYRAH



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 but meant to be more approachable and accessible in its youth. As an ode to the treacherous yet extraordinary coast, a lighthouse was built overlooking the vineyards, Bot River lagoon and the Atlantic Ocean. The vineyards selected for this wine was meant to evoke the inherent dark berry fruit and spiciness Syrah is known for. The vines were managed with great care to aid even ripening and complexity.

Slope: South and west facing

Soil: Shale and iron-rich clay

Clones: SH21, SH22, SH12



WINE ANALYSIS

Alc: 14.04% | **pH:** 3.58

TA: 5.3g/l | **RS:** 2.8g/l

“ This Syrah perfectly reflects the Benguela Cove terroir in a glass. A gentle approach in the cellar helped to encapsulate our unique location at the southern tip of Africa.



Cellar Master, Johann Fourie ”



CHARACTER

There is nothing shy about this wine and one is met with an abundant display of violet, marzipan, and mulberry followed by nuances of leather, cherry tobacco leaf and pepper as it opens up over time in the glass. As expressive and aromatic as it is, a twist awaits on the palate with a sweet and smokey savoury character and mouth-filling intensity. Well-chiselled silky tannins conclude with notes of dark chocolate and blueberry fruit.



PERSONALITY

As an ode to the New-World, the fruit-forward Syrah aims to please those in search of a wine with great concentration. With enough restraint, freshness and bold tannin, this wine will certainly age well, although you might be tempted to drink it straight away.



IN THE CELLAR

The grapes were cooled overnight followed by bunch- and berry sorting the next morning. After three days of cold maceration, the juice was allowed to warm up to 16°C. To enhance the intrinsic qualities of Syrah, the must was inoculated with selected yeast strains to accentuate spicy and fruity aromas. Alcoholic fermentation lasted about eight days during which gentle pump overs encouraged delicate flavour and colour extraction. Pressed off the skins when fermentation was completed, the wine was settled in tank and transferred to the barrels for malolactic fermentation to smooth out its edges.

Oak maturation: 16 months

Barrel: 100% French Oak

Production: 50 x 300L barrels

Ageing potential: 4 - 6 years from vintage



BEST TO ENJOY

This wine calls for an array of meaty dishes but will also impress when spicy dishes and roasted root vegetables are served up.

Serving temperature: 14 - 16°C

Cellaring potential: 4 - 6 years from vintage date

Feta and spinach spanakopita

Honey-glazed pork | Middle-eastern tagine