

WINE OF ORIGIN
WALKER BAY

Benguela Cove
LAGOON WINE ESTATE

LIGHTHOUSE

2024
Merlot

100% ESTATE GROWN



WINE ANALYSIS

Alc: 13.79% | pH: 3.45 | TA: 5.8g/l | RS: 2.3g/l



CHARACTER

The 2024 Merlot opens with aromas of cedar, pine needle, clove spice, and cigar box. The palate is juicy and vibrant, with blueberry fruit, fennel, and mocha, complemented by baking spice. Sweet, velvety tannins lend a smooth, lingering finish, making this a refined and expressive Merlot.



PERSONALITY

Complex yet focused, this wine entices you with its fruit freshness that is so well balanced with its darker, spicier palate. With enough restraint, freshness and tannin structure, this wine will certainly age well, although you might be tempted to drink it straight away.



BEST TO ENJOY

The light and fresh character of this wine makes it easy to pair with an array of dishes, but easy to enjoy on its own too.

Serving temperature: 14 - 16°C

Tomato-based pasta dishes with pancetta, bacon or mushrooms
Grilled chicken with Mediterranean grilled veg | Charcuterie



IN THE VINEYARDS

The Lighthouse Range 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 baking spice aromas Merlot is known for. The vines were managed with great care to aid even ripening and complexity.

Soil: Shale and iron-rich clay

Slope: South and west facing

Clone: MO 348



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 Merlot, the must was inoculated with selected yeast strains to accentuate floral 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 tanks and transferred to the barrels for malolactic fermentation to smooth out its edges.

Maturation: 18 months; 100% French oak barrels

Production: 3400 bottles

Ageing potential: 4 - 6 years from vintage

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We chose specific yeast strains to enhance the fruit flavours of the wine further and opted for gentle winemaking practices to ensure a beautiful, round mouthfeel. Tannin management is vital with Merlot and therefore chose to use old French oak barrels to focus on fruit rather than oak extraction.

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Cellar Master, Johann Fourie