

WINE OF ORIGIN
WALKER BAY

Benguela Cove
LAGOON WINE ESTATE

LIGHTHOUSE

2022
Moody Lagoon

100% ESTATE GROWN



WINE ANALYSIS

Alc: 14.1% | pH: 3.57 | TA: 5.4g/l | RS: 2.5g/l

CHARACTER

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

PERSONALITY

Six red cultivars combine forces to introduce a wine that delivers on fruit purity with enough gravitas to announce intensity, balance and charming freshness. This wine is a culinary gem as well as a trusted companion on the table when old friends get together for a hearty meal. Time will soothe the youthful tannin.

BEST TO ENJOY

Blending is an art, showcasing where the grapes are from while carefully blended so that each cultivar adds its repertoire to the blend.

Cellaring potential: Already approachable, the wine can be cellared for 3 - 5 years.

Serving temperature: 14 - 16°C

IN THE VINEYARDS

The Moody Lagoon Red Blend 2022 serves as an ode to the Bot River lagoon adjacent to the estate, showcasing the diversity found on the estate. Nicknamed “Moody” the lagoon is known to be unpredictable, changing in colour and flow direction throughout the day. Reflecting all seasons in one day, the lagoon is instrumental in moderating temperatures, joining forces with cool winds caressing the vines from the Atlantic Ocean.

Soil: Clay, quarts, and shale

Cultivars: 42% Syrah, 20% Malbec, 16% Merlot, 14% Cabernet Franc, 5% Petit Verdot, 3% Cabernet Sauvignon.

IN THE CELLAR

Sorted by hand, each cultivar was vinified separately to enhance each varieties' intrinsic quality before blending. The juice was inoculated with selected yeast strains. Alcoholic fermentation lasted about six days. Gentle pump-overs encouraged gentle flavour and colour extraction. Pressed and settled, the wine was transferred to barrel for malolactic fermentation to encourage a smooth and delicious result.

Maturation: 18 months

Barrel: 100% French, 25% new

Production: 62 x 300 barrels

Ageing potential: 4 - 6 years from vintage

Lamb koftas with tzatziki | Rabbit pappardelle
Ostrich and camembert burger

“The spectacle that is the lagoon, can be enjoyed in all its moods while sipping on this wine. It calls for long table dinners with friends, offering the perfect balance between fruit and structure.”



Cellar Master, Johann Fourie