

Matilda's Secret Red 2013

This blend of Shiraz, Grenache and Viognier shows aromas of dried herbs, cured meat, black and white pepper on the nose. Displaying typical characters of a cool climate, maritime style Shiraz. The elegant sweet fruit on the palate are complemented by the well-integrated tannin structure and a smooth lingering finish.

Matilda's Secret would complement any meat dish, especially grilled prime steak or prime rib. This wine can also be enjoyed with veal, pasta with creamy sauces and pesto. This Shiraz is a real food wine. Serve at room temperature in winter and slightly cooler in summer.

variety : Shiraz | Shiraz, Grenache, Viognier

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.62 g/l pH : 3.24 ta : 6.78 g/l

type : Red **body :** Full **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

2015 Gold Wine Awards - Gold

in the vineyard : Soils: The different soil types originate from weathered Bokkeveld shale with areas of iron rich 'ferricret' cobblestones being found in between. The soils have some of the highest calcium content in South African vineyards, after the addition of lime and gypsum during soil preparation. The use of straw bales for mulching and the establishment of cover crops have doubled the original organic content of the top soil. The clay soils have a natural high soil water retention capacity, which facilitates the limited use of supplementary water irrigation from fresh mountain water.

Viticultural: Benguela Cove's annual rainfall of 570 mm is one of the lowest in Walker Bay which means the vineyards are less prone to fungal diseases, which in combination with windy conditions and automatic weather data predictions promote the minimum use of anti-fungal sprays.

in the cellar : Is a Rhone style blend of Shiraz, Grenache and Viognier and shows aromas of dried herbs, cured meat, black and white pepper on the nose.

