

Benguela Cove Shiraz 2012

"The 2012 Shiraz is made from two clones planted on two adjacent, north-westerly facing vineyards situated on the shores of the lagoon which runs down to the cold Atlantic Ocean. Nurtured in these mild growing conditions, the fruit was harvested at optimal ripeness to produce a wine with a vivid purple hue. A seductive nose reflects beautiful rich fruit flavours with hints of white pepper & spice. A lush palate is given definition by finely integrated tannins, resulting in a classy wine with the promise of great longevity.

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

variety : Shiraz | 100% Shiraz

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 12.95 % vol rs : 2.7 g/l pH : 3.04 ta : 7.0 g/l

type : Red **wooded**

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

IWSC Silver

Platter Guide - 3½ Stars

ageing : Ageing potential: minimum 2 - 5 years." Servin

in the cellar : The grapes were harvested, destalked & underwent a six day cold soak period in stainless steel tanks before fermentation was induced. After fermentation the wines were put in French Oak barrels for 16 months. A combination of new & older barrels from different cooperages were used to promote colour stability & proper integration of wood & fruit flavours. The wine from the different barrels were blended & rested, to ensure a good integration of the different wood & fruit components before bottling.

