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Benguela Cove Shiraz 2014

This young and vibrant wine exhibits a vivid purple hue and fine legs. A seductive nose reflects beautiful rich and ripe fruit flavours, some indigenous fynbos notes and hints of white pepper, cinnamon and cloves. A lush, sweet palate is given definition with delicate spice and cherry flavours. Finely integrated tannins and a style reminiscent of the Northern Rhone shows the promise of great longevity.

Pair this wine with a range of meat dishes, especially stew, grilled lamb, beef stroganoff or prime rib. Hard cheeses or pasta with a cream-based sauce would also be suitable dishes.



variety : Shiraz | 100% Shiraz
winery : Benguela Cove Lagoon Wine Estate
winemaker : Kevin Grant & Johann Fourie
wine of origin : Walker Bay
analysis : **alc :** 14.50 % vol **rs :** 2.90 g/l **pH :** 3.58 **ta :** 5.40 g/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2015 International Wine and Spirits Competition Gold Medal

ageing : The Benguela Cove Shiraz 2014 can be enjoyed now but would reward some cellaring and has a minimum aging potential of five years.

in the vineyard : Benguela Cove Lagoon Wine Estate is a 200 hectare lifestyle farm and exclusive luxury estate situated in Walker Bay, Hermanus. Overlooking the Bot River Lagoon and Atlantic Ocean these unusual maritime conditions ensure that this unique terroir produces outstanding quality grapes.

Vintage
The 2014 vintage, though challenging for some regions, was described as being "exceptional in especially the coastal regions" where above average yields with great quality were obtained. The harvest commenced one to two weeks later than normal due to late cold winter conditions and a cooler spring.

A very good, cold and wet winter filled water supplies to capacity ensuring even budburst. The climate remained favourable for flowering thereafter and good berry set was obtained. Cooler weather in March enhanced colour formation and flavour retention in the Shiraz. The overall moderate climatic conditions during the 2014 season contributed to intense colour, exceptional flavour and good structure in the red cultivars.

Vineyards
The Benguela Cove Shiraz 2014 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. Soil in the Walker Bay region varies with most originating from weathered Bokkeveld shale. Some areas of iron rich ferricrete cobblestones can also be found at Benguela Cove. There is also a very high calcium content in the soil, some of the highest in the region.

Average annual rainfall at Benguela Cove is one of the lowest in the region and irrigation is done using fresh mountain water when needed. Low rainfall, coupled with windy maritime conditions, results in vineyards that are less prone to fungal disease. Nurtured in mild growing conditions, the fruit was hand-harvested from these low yielding vineyards in the cooler morning hours to ensure quality of fruit.

in the cellar : The grapes were harvested, destalked and underwent a six day cold soak period in stainless steel tanks before fermentation was induced. After fermentation the wines were placed in a combination of new (28%) and older (72%)

French oak barrels for 12 months. A range of barrels, from different cooperages, was used to promote colour stability and oak integration prior to bottling.