

Benguela Cove Syrah 2015

This expressive Syrah displays aromas of raspberries, red cherries and fynbos, with subtle hints of cloves and white pepper. Purity of fruit on the palate is prominently shown thanks to polished tannins that deliver a spicy and savoury finish.

This rich seductive Syrah works well with fresh crusted local lamb. Fresh fynbos notes from the wine pairs well with local lamb braised on indigenous fynbos. Heavy garlic notes and fresh peas pairs with the beautiful rich flavours in the wine, depth in the hearty ragout makes for a soft silky finish in the wine.

variety : Shiraz | 100% Shiraz

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.10 % vol rs : 4.3 g/l pH : 3.52 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : The wine can be enjoyed now, but cellaring for five to eight years will be rewarded.

in the vineyard : The Benguela Cove Syrah 2015 is a blend of clones SH21, SH22 and SH470 planted on both south-westerly and north facing vineyards situated on the shores of the lagoon which runs down to the cold Atlantic Ocean. The two contrasting slopes together with various clones grown on chalk and quartz stone rich soils made for layers of aroma and complexity in the final wine.

in the cellar : The grapes were sorted in the cellar to ensure only the best fruit was used for fermentation. A portion of the blend was fermented as whole berries. The wine fermented naturally and alcoholic fermentation lasted approximately six days. During this time it was pumped over every five hours to ensure perfect colour, flavour and tannin extraction. The wine was pressed off the skins before alcoholic fermentation was completed to prevent the extraction of hard and dry tannins. Malolactic fermentation lasted three weeks in barrel. The wine was racked twice during its 18 months in barrel.

Cases produced: 42 barrels

