

Lighthouse Collection Moody Lagoon 2017

As the wine wakes up in the glass, every component in this Cabernet Sauvignon and Syrah driven blend takes a bow. Dark fruit is embraced with spice and hints of marzipan. Violets and blueberries persist, well-balanced and rewarding.

Blending is an art, showcasing where it from while carefully blended so that each component shows better together than on its own.

Serving temperature: 14 - 16 C

BBQ, smoky espetadas, lasagne, bobotie and duck rice

variety : Cabernet Sauvignon | Cabernet Sauvignon, Syrah, Petit Verdot, Merlot, Cabernet Franc

winery : Benguela Cove Lagoon Wine Estate

winemaker : Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.32 % vol rs : 3.4 g/l pH : 3.55 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full

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

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

The Moody Lagoon Red Blend 2017 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, sometimes a mirror turned choppy in minutes. The lagoon is also instrumental in moderating temperatures, joining forces with cool winds caressing the vines from the Atlantic Ocean.

in the vineyard : Soil: Clay, quarts and shales

in the cellar : Sorted by hand in the cellar, each cultivar was vinified separately to enhance each varietals 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.

Oak maturation: 18 months, 25% new French oak. Production: 18 barrels

