

Benguela Cove Syrah 2017

Confident and stylish, the wine entices with potpourri, cinnamon, pepper, hints of olive tapenade and a light perfume of sandalwood. Centre to that is a solid midpalate with a rich yet fresh display of fruit set on tightly knit tannins to deliver a long, savoury finish. Nuances of rose petals and bitter-sweet liquorice lingers to add that extra bit of character.

Its seductive personality makes it a great choice for hearty South African stews. It's underlying freshness cutting through rich and fatty flavours.

Venison potjie, Pepper and honey-glazed pears

variety : Shiraz | 100% Shiraz

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.6 % vol rs : 2.4 g/l pH : 3.6 ta : 5.6 g/l

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

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

ageing : Aging potential: 8 years from vintage.

in the vineyard : Planted on contrasting slopes and soil types sets the bar for a layered and complex wine to arise from these Walker Bay Syrah vineyards.

Poised on the shores of the Bot River Lagoon with vistas of the Atlantic Ocean, ensures a cool, temperate climate. Cool climate Syrah ripens slowly, allowing for longer hang time and subsequent structure and flavour development.

Slope: North facing vineyards

Soil: Iron laterites and chalk rich soils

Clones: SH21 & SH22

in the cellar : The grapes were cooled overnight followed by bunch- and berry sorting. After cold maceration, the juice was allowed to warm up. To enhance the intrinsic qualities of Syrah, a combination techniques was introduced. Alcoholic fermentation lasted eight days with gentle pump overs to encourage delicate flavour and colour extraction. The wine transferred to barrel for malolactic fermentation to smooth out its edges.

Maturation: 18 months Oak: 30% new French oak

Production: 11 barrels

