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Lighthouse Dry Rose 2019

A delicious medley of fruit, florals and candied aromas opens doors to enjoy this wine as an aperitif or to complement an array of colourful dishes. Its vibrant character is marked with expressions of strawberries, watermelon, and cherry-nougat, tailed by notes of citrus, pineapple, and lemon verbena. And yes, it is as mouth-watering as it sounds.
Spending a mere breath on the skins, only a delicate shade of crimson pink is encouraged to develop. Ensuring further quality, only free-run juice was cold fermented with selected yeast strains.

The colour invites al fresco dining, a great start to the evening as the sun begins to set.
Serving temperature: 8 - 10 degrees | Cellar potential: enjoy now or within two years
Prawn cocktail | Aromatic curries | Asparagus, crispy prosciutto and brie



variety : Shiraz | 70% Shiraz, 30% Sauvignon Blanc
winery : Benguela Cove Lagoon Wine Estate
winemaker : Johann Fourie
wine of origin : Walker Bay
analysis : **alc :** 13.07 % vol **rs :** 3.0 g/l **pH :** 3.33 **ta :** 6.3 g/l
type : Rose **style :** Dry
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Cellar potential: enjoy now or within two years.

in the vineyard : Tapping into its cool environment overlooking the Bot River lagoon, this Rosé champions two cultivars. These two cultivars are signature grapes for our coastal terroir - boasting all the vivid aromatics that celebrate this style. Reaping the benefits of a slow ripening, the wine accentuates the attention given to vineyards farmed exclusively for Rosé. The 70% Syrah component is managed utterly different from Syrah farmed for red wine. The canopy shades the bunches, and the vineyard receives more water to nurture bigger berries.

about the harvest: All grapes are hand sorted at the cellar to ensure the best quality. Syrah grapes are picked earlier with a 30% Sauvignon Blanc component and co-fermented to prompt the desired, perfumed aromas.

in the cellar : Picked at optimal ripeness, bunches were hand-sorted to ensure quality. Shiraz, Mourvedre and Viognier were co-fermented, spending a mere breath on the skins for a delicate colour to develop. Only free run juice was cold fermented with selected yeast strains.

A few months extended leas contact added texture
Production: 940 cases.