

## Benguela Cove Syrah 2019

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 mid palate with a rich yet fresh display of fruit set on tightly knit tannins to deliver a long, savory 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. Enjoy this wine with venison potjie or pepper and honey-glazed pears.

**variety :** Shiraz | 100% Shiraz

**winery :** Benguela Cove Lagoon Wine Estate

**winemaker :** 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.

**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 of techniques were introduced. Alcoholic fermentation lasted eight days with gentle pump overs to encourage delicate flavour and colour extraction. The wine is transferred to barrel for malolactic fermentation to smooth out its edges.

