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Benguela Cove Syrah 2020

True to the varietal grown in cooler climates, one is lured closer by aromas of cherry, marzipan, and violets, a rich perfume, and a savoury gloss with hints of white pepper spice and fynbos. Silky soft tannins add to the finesse with a youthful freshness to perch the bold blueberry fruit flavours. The fruit follows through beautifully with nuances of dark chocolate on the finish that lingers on the palate.

Its seductive personality makes it a great choice for hearty South African stews.

Enjoy with lamb tagine, Rogan Josh curry or Moroccan Chicken Bastilla.



variety : Shiraz | 100% Shiraz
winery : Benguela Cove Lagoon Wine Estate
winemaker : Johann Fourie
wine of origin : Walker Bay
analysis : **alc :** 14.3 % vol **rs :** 2.76 g/l **pH :** 3.58 **ta :** 5.66 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

"Syrah can truly showcase terroir when allowed to do so by not overworking it in the winery. Our winemaking approach is to honour this unique piece of land at the Southern tip of Africa". - Johann Fourie

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 both bunch- and berry sorting the next morning. After three days of cold maceration, the juice was allowed to warm up to 16 C. To enhance the intrinsic qualities of Syrah, a combination of whole bunches and destemmed berries were used, inoculated with selected yeast strains to accentuate spicy and fruity aromas. Alcoholic fermentation lasted eight days during which gentle pump-overs encouraged delicate flavour and colour extraction. Pressed off the skins when fermentation was completed, the wine was settled in the tank and transferred to the barrels for malolactic fermentation to smooth out its edges.