

Benguela Cove Lighthouse Collection Moody Lagoon 2020

The balance of dark fruit and wild cherries in this blend will mold this wine into an array of dishes. Mulberry and blueberry are embraced with notes of cedar, both dried herbs like coriander seeds, and the smell of crushing fresh herbs in your hand, leaving faint hints of rosemary behind.

Lamb koftas with tzatziki, rabbit pappardelle, ostrich and camembert burger
Serving temperature: 14 - 16°C

variety : Shiraz | 27% Shiraz, 24% Merlot, 23% Cabernet Franc, 10% Petit Verdot, 10% Malbec, 6% Cabernet Sauvignon

winery : Benguela Cove Lagoon Wine Estate

winemaker : Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.6 ta : 5.8 g/l

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

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

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

Five red cultivars combine forces to introduce a wine that delivers on fruit purity with enough gravitas to announce intensity, balance, and charming freshness. This wine is a culinary gem and a trusted companion on the table when old friends get together for a hearty meal. Time will soothe the youthful tannin.

in the vineyard : The Moody Lagoon Red Blend 2020 serves as an ode to the Bot River lagoon adjacent to the winery, 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. Reflecting all seasons in one day, the lagoon is instrumental in moderating temperatures, joining forces with cool winds caressing the vines from the Atlantic Ocean.

about the harvest: Sorted by hand, each cultivar was vinified separately to enhance each varietal's intrinsic quality before blending.

in the cellar : 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 a barrel for malolactic fermentation to encourage a smooth and delicious result.

Maturation: 18 months; 25% new French oak

Production: 44 barrels

