

Benguela Cove
LAGOON WINE ESTATE

2023 ROSE



WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN

IN THE VINEYARDS

The Lighthouse Collection was created to entice the palate with all the special qualities brought to you by a cool climate wine, while being more approachable and accessible in its youth. As an ode to the treacherous yet extraordinary Cape coast, a lighthouse was built at the Benguela Cove winery, overlooking the vineyards, Bot River lagoon and Atlantic Ocean.

This rosé champions Syrah, Cabernet Franc and Sauvignon Blanc as signature grapes for this cool terroir and the vineyards were managed and farmed to preserve freshness and aromatics for the making of rosé.

Cultivars: Syrah 67%, Cabernet Franc 28%, Sauvignon Blanc 5%

Slope: North and west-facing vineyards

Soil: Predominantly clay with high water retention capacity

Clones: SH12, SB316

WINE ANALYSIS

Alc: 13% | **pH:** 3.43

TA: 6.2g/l | **RS:** 2.6g/l

CHARACTER

Peach pink in colour this 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. It is appreciated for expressions of pomegranate and violets, tailed by notes of strawberries and watermelon. And yes, the creamy palate is as mouth-watering as it sounds.

PERSONALITY

While fostering the essence of Provence-style rosé's that are known for balance and class, it also captures that quintessential cool-climate elegance and freshness. Syrah adds fullness and plush red fruit, Cabernet Franc adds perfume and floral notes while Sauvignon Blanc adds tension, and stone fruit notes whilst framing the wine with a distinctive acidity.

IN THE CELLAR

All grapes are handpicked and whole bunch pressed to keep colour and tannin extraction to a minimum. Syrah and Cabernet Franc grapes for the rosé production are picked earlier and is blended with a 5% Sauvignon Blanc component which ripens at the same time. Pressed together as whole bunches to limit the extraction of colour the blended juice undergoes a co-fermentation to prompt the desired layers of aroma. Ensuring further quality, only free-run juice was cold fermented with selected yeast strains.

BEST TO ENJOY

The colour invites al fresco dining, a great start to the evening as the sun sets.

Serving temperature: 8 - 10°C

Cellaring potential: Enjoy now or within two years

Prawn cocktail | Aromatic curries
Asparagus, crispy prosciutto and brie

“ This wine is a true ambassador of our climate - elegant and delicious.

 Cellar Master, Johann Fourie ”

