

BACKBONE SYRAH 2018

WINE OF ORIGIN WALKER BAY

Benguela Coast
LAGOON WINE ESTATE



IN THE VINEYARDS

The Cape of Good Hope has claimed 3000 vessels along the 3000km South African coastline, leaving dramatic backbones to bear witness to their quests. The beautiful and treacherous peninsula on the southern point of the Walker Bay, claims the largest bounty. Tempered by the cool maritime winds, syrah vineyards excel in these marginal conditions. Overlooking the lagoon that runs down to the Atlantic Ocean, the vineyards are planted to various soil types to celebrate the estate's diversity. Harvested in the cool mornings drives the result of fresh and fruit driven wines while cool maritime winds encourage healthy vines.



CHARACTER

This wine ticks all the boxes where fruit and spice is concerned. Delicious mulberry and plum sets the stage for fine nuances of pepper and cinnamon. The soft and silky tannins adds just enough structure to announce its cool climate character and to remain a versatile go-to wine for all occasions.



PERSONALITY

The structure in this wine is born from vines braving extreme weather conditions on the ocean's edge, the cool climate being the backbone that defines character, preserves gentle aromas and aids longevity. Apart from its deep and attractive colour, the style delivers on freshness and balance that leaves you wanting more.



CELLAR MASTER NOTE

This wine delivers on primary fruit and spice to entice your palate. Fresh and youthful with plenty of grip to hold your interest.

- Johann Fourie.



IN THE CELLAR

Harvested at optimal ripeness, the Syrah grapes were hand sorted and carefully processed with minimal intervention to ensure quality. Alcoholic fermentation lasted approximately six days. Pump overs were done every five hours to ensure the best colour, flavour and tannin extraction. The wine was pressed off the skins to prevent over extraction. It was then fermented in stainless steel and matured in large foudre wooden vats.



BEST TO ENJOY

This wine is the perfect accompaniment to meats prepared on a open fire in summer, as well as those hearty stews quintessential in winter time.

Lamb stews | chile con carne
| barbeque pork and beef espetadas



WINE ANALYSIS

Alc: 14.0
pH: 3.51%
TA: 5.76g/l
RS: 2.41g/l