

100%
ESTATE GROWN



IN THE VINEYARDS

The Moody Lagoon Red Blend 2018 serves as an ode to the Bot River lagoon adjacent to the estate, 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.

Cultivars: 29 % Shiraz, 29% Cabernet Sauvignon, 27 % Cabernet Franc, 10% Petit Verdot, 5% Merlot | Soil: Clay, quarts and shales

CHARACTER

The balance of dark fruit and wild cherries in this blend will mould this wine to 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.

PERSONALITY

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

Alc: 14.14% | pH: 3.56
TA: 5.84 g/l | RS: 2.98 g/l

IN THE CELLAR

Sorted by hand, each cultivar was vinified separately to enhance each varieties' intrinsic quality before blending. 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 barrel for malolactic fermentation to encourage a smooth and delicious result.

Oak maturation: 18 months, 25% new French oak | Production: 18 barrels

BEST TO ENJOY

Blending is an art, showcasing where the grapes are from while carefully blended so that each cultivar adds its repertoire to the blend. Cellaring potential: Already approachable, the wine can be cellared for 3 – 5 years | Serving temperature: 14 – 16 C

Lamb koftas with tzatziki | Rabbit pappardelle | Ostrich and camembert burger

“

The spectacle that is the lagoon, can be enjoyed in all its moods while sipping on this wine. It calls for long table dinners with friends, offering the perfect balance between fruit and structure.

~ Cellar Master, Johann Fourie

”