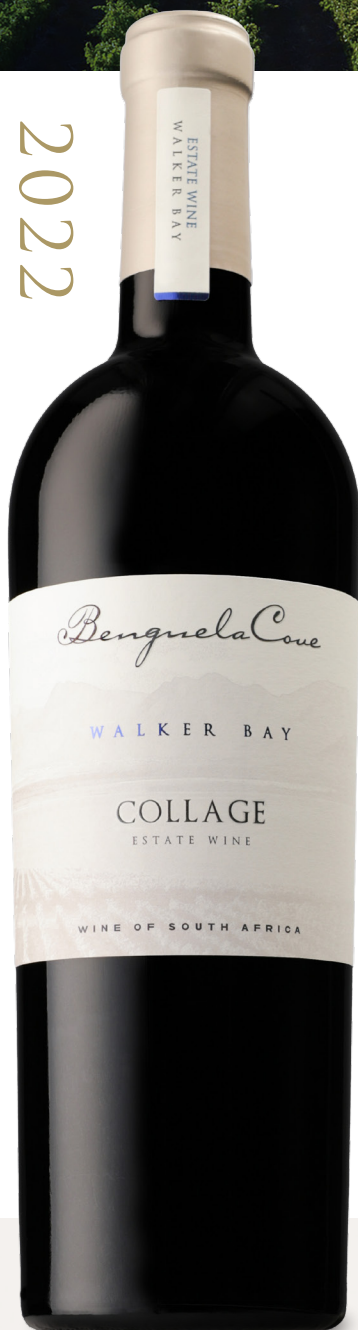


Benguela Cove
LAGOON WINE ESTATE

2022
COLLAGE



WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN



IN THE VINEYARDS

Walker Bay is synonymous with quality. Nudged by the Bot River lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even more at night. A beneficial diurnal range aids in even ripening and complexity, ushering the development of delicate fruit notes, fine tannin structure and a bright acidity. Tapping into the diversity of slopes, soil types, row direction, cultivars and clones, the potential of these vineyards are set up to become a perfect snapshot of a vintage.

Slope: Southeast and southwest facing vineyards

Soil: Predominantly weathered shale and iron laterites, high calcium content



WINE ANALYSIS

Alc: 14.08% | **pH:** 3.60

TA: 5.5g/l | **RS:** 2.5g/l



CHARACTER

The initial masculinity of this wine is tempered with vivid notes of violets, delivering a classic, multi-faceted blend. Rich aromas of cherry, raspberry and fynbos are wrapped in cool nuances of cigar leaves, pencil shavings and dried herbs. Well knitted tannins are trailed with vivacious fruits, leaving you wanting more.



PERSONALITY

Showcasing the best of a vintage, this Bordeaux-style blend represents elegance. Each cultivar takes a bow in this classic blend – the result of smart winemaking and quality fruit. As the name suggests, this blend is an artwork, representing the diversity of the estate in its broad spectrum of aromatics, structure and colour, delivering on depth and complexity.



IN THE CELLAR

Bunches were hand-picked and berry sorted. Varietals and vineyard blocks were vinified and matured separately to ensure that each component reached its optimal potential. Each component was tasted individually, only the best used to make a blend that combines the unique attributes of each cultivar.

Maturation: 22 months; 45% new French oak
Production: 40 barrels; **Cultivars:** 39% Cabernet Sauvignon, 29% Petit Verdot, 15% Merlot, 12% Malbec & 5% Cabernet Franc



BEST TO ENJOY

This wine is a rewarding food partner that will reciprocate with the same complexity offered in dishes that deliver on flavour and texture.

Serving temperature: 14 - 16°C

Cellaring potential: 8 years from vintage

Smoked meats
Osso Bucco
Duck fat roasted vegetable
Chocolate fondant

“ This is a blend of five grape varieties that went through a seven-stage selection process. Blending was done with one key idea in mind: to best reflect all the individual characters; to feel “complete” to all senses. The result is a typical Bordeaux-style wine, classic but with bright fruit and freshness as expected from cool climate winemaking.



Cellar Master, Johann Fourie

