

BenguelaCove
LAGOON WINE ESTATE

2024
PINOT NOIR



WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN



IN THE VINEYARDS

Walker Bay is synonymous with outstanding Pinot Noir. 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. Maritime winds encourage healthy vines that need minimal intervention.

Slope: South and south-west facing vineyards

Soil: Predominantly weathered shale, clay and iron laterites

Clones: PN115 & PN777



WINE ANALYSIS

Alc: 13.5% | **pH:** 3.69

TA: 5.5g/l | **RS:** 2.8g/l



CHARACTER

This wine is a true impression of a vintage, packed with layers of fruit and intricate flavour nuances that makes you want to go back for more. The wine keeps you on the edge of your seat and surprises with a medley of aromas that includes plum, mulberry, violet and chocolate with a cool and earthy edge of fennel and dried origanum.



PERSONALITY

Expect an intriguing wine where fruit is balanced with an umami character that makes this wine bold in flavour but with the finesse that Pinot Noir are known for. Turkish delight and baking spice suit the soft, creamy tannin and lean acidity with whiffs of violet that announce its cool climate home.



IN THE CELLAR

Grapes were handpicked at optimal potential, followed by bunch and berry sorting. A four day cold soak encouraged maximum fruit and colour extraction. Using 100% whole berries it was inoculated, followed by gentle punch downs twice a day. After alcoholic fermentation, it was pressed, settled and transferred to barrel for malolactic fermentation where it was kept until prior to bottling.

Oak maturation: 10 months

Barrel: 30% new French oak

Production: 22 x 300L barrels

Ageing potential: 5 years from vintage



BEST TO ENJOY

Elegant yet powerful, this wine invites both savoury and sweet dishes.

Cellaring potential: 5 years from vintage

Serving temperature: 12 - 14°C

Springbok carpaccio
with balsamic reduction
Aubergine lasagna
White chocolate truffles

“Our style of Pinot Noir is aiming at red fruit, soft and elegant style of Pinot Noir. While it's made in a style to enjoy now, the 2024 vintage will age gracefully to show even more varietal charm in years to come. I recommend cellaring a few bottles for later appreciation as the wine evolves with time.



Cellar Master, Johann Fourie

