

Benguela Cove
LAGOON WINE ESTATE

WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN



IN THE VINEYARDS

Doused with all the privileges of a cool climate, the Walker Bay boasts some of the most sought-after Sauvignon Blanc vineyards. 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 west facing vineyards

Soil: Shale and iron laterites

Clones: SB316 & SB317



WINE ANALYSIS

Alc: 13.49% | **pH:** 3.32

TA: 5.6g/l | **RS:** 3.4g/l



CHARACTER

If preserved green figs evoke childhood memories, this wine will pour itself into your heart. These vivid aromas are joined with notes of grapefruit and gunflint, balanced with sweet tropical fruit and lemon candy. Alluring fennel and maritime seaspray nuances carry through on the palate, met by a Granny Smith apple like acidity and oyster shell like mineral mouthfeel on the finish.



PERSONALITY

This wine is a true expression of its origin. The Estate Sauvignon Blanc captures the essence of a cool climate region and delivers with great balance, length, intensity with an Atlantic freshness about it. Partly barrel fermented, it gently tames the natural acidity, enhancing mouthfeel, the tank-fermented component contributing to its overall complexity and freshness.



IN THE CELLAR

Harvested at optimal ripeness, the grapes were destemmed, skin contact allowed for a few hours. The wine was cold fermented with reductive processing in a combination of stainless steel tanks, barrels and ceramic eggs. The wine was left on its lees after fermentation for the full time spent in barrel.

Maturation: 8 months; 65% barrel fermented, 25% new + 25% Foudre and Ceramic eggs

Production: 27 barrels



BEST TO ENJOY

The authoritative acidity invites big flavours, but don't forget to match it and add a creamy element.

Serving temperature: 12°C

Cellaring potential: 3 - 5 years from vintage

Swordfish carpaccio
Asparagus Tarte Tatin
Thai lemon beef



This wine is the epitome of this cool climate. It follows in the quality footsteps of its predecessors, delivering on that Old World minerality and length with hints of New World fruit and texture on the palate.



Cellar Master, Johann Fourie

