

WINE OF ORIGIN
WALKER BAY

Benguela Cove
LAGOON WINE ESTATE

2025 Noble Late Harvest

100% ESTATE GROWN



WINE ANALYSIS

Alc: 9.11% | **pH:** 3.26 | **TA:** 8.9 g/l | **RS:** 216 g/l

CHARACTER

The wine displays an initial greenish-straw hue that intensifies over time. It delivers heady aromas of pineapple, orange peel, grapefruit, and dried peaches, complemented by hints of honey, raisin, and rose oil that enhance its already complex bouquet. This intensity carries through to the palate, where a velvety, creamy texture gracefully envelops the senses.

PERSONALITY

The quest to produce quality across the board is concluded with this luscious wine. Elegant and classy, the wine commands attention with great intensity and dimension. The balance between sweetness and acidity will certainly aid longevity, making this wine a force to be reckoned with in its class.

Ageing potential: Enjoy now or up to 10 years from vintage

BEST TO ENJOY

This wine is incredibly versatile. Serve chilled to add a fresh lift to the sweetness.

IN THE VINEYARDS

Walker Bay has become synonymous with quality sauvignon blanc. This should compel consumers to look beyond dry examples and also recognise South Africa's ability to produce world-class sweet wines. Nudged by the lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even more at night. These diurnal changes along with the cool ocean mist helps to create favourable conditions under which Botrytis Cinerea can flourish, amplifying the intensity of the grapes.

IN THE CELLAR

The Botrytis cinerea-kissed grapes were carefully hand-harvested, each cluster meticulously selected at the perfect stage of ripeness. Multiple pickings throughout the vineyard added depth and intricacy, weaving layers of character into the wine. After gentle destemming, the grapes rested in a cool maceration for 24 hours, allowing their richness to unfold before being softly pressed to release the concentrated nectar within. Once settled, the juice began its graceful fermentation in stainless steel tanks at 16°C, preserving purity while nurturing elegance and finesse.

Production: 4 850 bottles

Strong cheeses | Preserves | Pâtés | Pastries

“Made from a single vineyard on the property, these wines rely on a mould growth call Botrytis Cinerea to concentrate sugars and modify flavours whilst grapes are still on the vine. The occurrence of Botrytis Cinerea relies heavily on weather conditions and therefore are only made in those years that the ‘stars align’ and this process naturally happens.”

 Cellar Master, Johann Fourie