

WINE OF ORIGIN
WALKER BAY

Benguela Cove
LAGOON WINE ESTATE

VINOGRAPHY

2025 Chardonnay

100% ESTATE GROWN

Johann Fourie

Johann Fourie, Winemaker



WINE ANALYSIS

Alc: 13.07% | **pH:** 3.35 | **TA:** 5.8g/l | **RS:** 2.3g/l

CHARACTER

Embark on a journey of cool climate finesse delivered with a spectacle of stone fruit and honeysuckle. All these nuances are delicately introduced as the wine warms up bringing ginger, almond, toffee apple, loquat, and peaches to the fore. Great tension conveys its superb longevity and dry mineral finish that will bring more layers of aromas to life with age.

PERSONALITY

This wine radiates with quiet elegance, a masterful composition that pays homage to the fruit, balancing each element with graceful precision. It's vibrant fruit and poised acidity lend a lingering length, echoing through the palate with depth and concentration. Judicious oak imparts structure and subtle texture, leaving a gentle saline impression that resolves in a dry, harmonious, and rounded finish.

BEST TO ENJOY

Its seductive personality makes it a great choice for hearty foods.

Cellaring potential: 2026 - 2033

Serving temperature: 10 - 12°C

Roast Lamb | Earthy and Peppery flavours
Grilled Duck Breast

IN THE VINEYARDS

Vinography encapsulates the spirit of our cool climate where the ocean meets ancient soils. It represents a journal kept by both nature and winemakers on the Benguela Cove Wine Estate and highlights unique characteristics of a single vineyard that became instrumental in shaping the wine. These special parcels were then diarised in a bottle to recall every detail from vineyard to cellar.

Slope: West facing vineyard | **Soil:** Weathered shale

Clone: CY277 | **Planted:** 2006 | **Ha:** 1.77

IN THE CELLAR

Harvested at peak ripeness, the grapes were gently hand-sorted and whole-bunch pressed, preserving their purity from vine to vessel. Following a brief settling to remove excess solids, the juice was carefully transferred to barrel, guided by the desired level of natural turbidity. Fermentation unfolded with indigenous yeasts, enhancing the wine's aromatic complexity and silken texture. Bâtonnage was employed during the first two months, after which the wine rested gracefully on its lees for the duration of maturation. To retain its freshness and vivid fruit character, malolactic fermentation was purposefully withheld.

Oak maturation: 11 months, 50% new French oak

Barrel: French oak 300L's

Production: 1 302 bottles

Ageing potential: 8 years from vintage

“ In our continual pursuit of excellence, we seek out distinguished micro-terroirs, employing a range of winemaking techniques to best express the character of each vintage. To deepen our understanding of this Chardonnay vineyard, multiple clones were carefully selected and vinified separately. Through this approach, we gained valuable insight into the nuances imparted by varying soils, slopes, and clonal distinctions, each contributing its voice to the vineyard's unique identity. ”

Cellar Master, Johann Fourie