

BenguelaCove
LAGOON WINE ESTATE

CUVÉE58



WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN



IN THE VINEYARDS

Bestowed with all the privileges of the cool Walker Bay, Sauvignon Blanc steals the spotlight in this blend. Nudged by the lagoon, with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even further at night. A beneficial diurnal range aids in even ripening and complexity while maritime winds encourage healthy vines with minimal intervention.

Slope: South-east and south-west facing vineyards

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

Cultivars:
Sauvignon Blanc 79%, Chardonnay 21%



WINE ANALYSIS

Alc: 12% | **pH:** 3.00

TA: 7.0g/l | **RS:** 8.8g/l



A delicate MCC showcasing a good balance between primary fruit and complexity gained by doing bottle secondary fermentation in bottle. With the long lasting palate and strong aroma, it dazzlingly expresses its distinct personality. There is MCC, and then there is Cuvée58... let's celebrate.



Cellar Master, Johann Fourie



CHARACTER

This method cap classique allures with vivid aromas of candied apple, pear and sweet grass that comes to life when the fine mousse explodes on the surface. The expected bright acidity is balanced with a tangy finish, concluded with a fresh floral note. Absolutely delicious for summer.



PERSONALITY

With a name that celebrates the facets of a diamond, sauvignon blanc was a clear-cut choice to shine in this refreshing MCC. Reflecting the precision that both the diamond cutter and the winemaker apply to their craft, this wine is light yet luminous with enough gravitas to pour at any celebratory occasion.



IN THE CELLAR

Grapes were hand harvested in the crisp morning and carefully hand sorted. Whole bunch fermented and pressed, only free run juice was used to insure the best quality. A partial malolactic fermentation (60%) was done to soften the acidity but to still preserve freshness and genteel aromas. After blending and bottling, a secondary fermentation was induced to initiate that fine bubbles method cap classique is celebrated for.

Time on lees: 12 months



BEST TO ENJOY

Every bottle is an occasion – before, with or after a meal.

Serving temperature: 8 - 10°C

Summer fruit | Oysters | Lemony chicken
Mediterranean platters | French toast
Creamy desserts