

BenguelaCove
LAGOON WINE ESTATE

CUVÉE 58 ROSÉ



WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN



IN THE VINEYARDS

Bestowed with all the privileges of the cool Walker Bay, Pinot Noir 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:
Pinot Noir 34%, Sauvignon Blanc 33%,
Chardonnay 33%



WINE ANALYSIS

Alc: 12% | **pH:** 3.13
TA: 6.7g/l | **RS:** 8.4g/l

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This Pinot Noir-led Cap Classique shows creamy, enticing complexity, with delicate floral and berry aromas followed by notes of apple, cotton candy and nougat. With the long-lasting palate and layered aroma, it dazzlingly expresses its distinct personality.

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Cellar Master, Johann Fourie



CHARACTER

Rose gold in colour this Cap Classique shows prominent aromas of red berries, Turkish Delight and pomegranate with undertones of violets on the nose. The palate is seductively fresh and persistent with a lingering aftertaste of strawberry, nougat and sliced grapefruit. The mousse is fine and soft, leaving the taste buds with a tantalised sensation. Absolutely delicious for summer.



PERSONALITY

With a name that celebrates the facets of a diamond, Pinot Noir was a clear-cut choice to shine in this elegant Rosé style Cap Classique. 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 ensure the best quality. A partial malolactic fermentation (25%) 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 Méthode 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 | Macarons
Mediterranean platters | Smoked salmon
Creamy desserts