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Benguela Cove Chardonnay 2014

"This maiden 2014 Chardonnay has been produced from vineyards located entirely on cool, south eastern facing slopes. The combination of different soils, vine clones & a cooling maritime breeze drives the style of this wine. A complex, generous structure is underpinned by a precise acidity. The core of juicy citrus & lemon zest is complemented by nutty, nuanced oak flavours. A cool climate wine that promises to develop beautifully over time."

This wine goes well with pastas as well as white meats such as pork, poultry & fish with creamy sauces which allows the complexity of the wine to shine through. The wine will compliment mildIndian curries or other coconut based curries aswell as salmon or smoked haddock. It will also gowith egg-based dishes like quiches or soufflés.Serve this wine between 12° - 14°C for the bestresults.

variety : Chardonnay | 100% Chardonnay
winery : Benguela Cove Lagoon Wine Estate
winemaker : Kevin Grant & Johann Fourie
wine of origin : Walker Bay
analysis : **alc :** 13.52 % vol **rs :** 1.91 g/l **pH :** 3.24 **ta :** 6.78 g/l **va :** 0.58 g/l **so2 :** 147 mg/l **fso2 :** 34 mg/l
type : White **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Soils: The soil type is Estcourt Soil which supports water tables in winter, raining slowly in spring. The soil type has good nutrient reserves & water-retention properties. The chardonnay grapes were orientated in a north south row direction & were vertically trellised. This approach leads to improved exposure to sunlight, minimises summer fruit rots & disease & increases the wine quality. The vineyard is one of the closest to the sea in the South African wine industry.

Viticultural: Benguela Cove's annual rainfall of 570 mm amongst the lowest in Walker Bay area which means the vineyards are less prone to fungi diseases which in combination with windy conditions & automatic weather data predictions promote minimal use of fungi sprays. We used cloned vines which produces wines that are aromatic, elegant & sharp with slightly lower alcohol. The wine is finely balanced with white peach & citrus/orange peel flavours along with nutty elements.

about the harvest: The grapes were harvested in the first week in March & harvested at eight tons per hectare.

in the cellar : The wine was oaked for nine months to enhance the buttery flavours & smoothness.