

Benguela Cove Sauvignon Blanc 2013

"The 2013 Sauvignon Blanc has been made from a single clone grown on two specially selected vineyards that face directly towards the nearby Atlantic Ocean. Here the growing season is moderated by cool sea breezes to produce a style that is complex, racy & elegant with tropical fruit flavours complimented by an assertive minerality & a tangy acidity.

The Sauvignon Blanc compliments any sea food dish, especially grilled fish, crayfish and calamari. It is a wine that can also be enjoyed with grilled veal, pasta with creamy sauces and pesto. A real food wine, it should be served ice cold.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 12.95 % vol rs : 2.7 g/l pH : 3.04 ta : 7.0 g/l

type : White **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

Old Mutual Bronze Trophy

IWSC Bronze

Platter Guide - 3½ Stars

ageing : A wine made to be savoured & enjoyed now but will reward careful cellaring for a number of years to come."

in the vineyard : Soils: The different soil types originate from weathered Bokkeveld shale with areas of iron rich ferricret cobblestones being found in between. The soils have some of the highest calcium content in South African vineyards, having been augmented by the addition of lime & gypsum during soil preparation. The use of straw bales for mulching & the establishment of cover crops have doubled the original organic content of the top soil. The clay soils have a natural high soil water retention capacity, which facilitate the limited use of supplementary irrigation from fresh mountain water.

Viticultural: Benguela Cove's annual rainfall of 570 mm is some of 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 promotes the minimum use of fungi sprays. The low yielding Sauvignon Blanc vines produced bunches with small thick skinned berries which were picked at different ripeness levels to capture a range of typical Sauvignon Blanc flavours - from greener fig/lemon to riper tropical granadilla/melon fruit flavours. Bunches were hand selected in the vineyards & harvested in the cooler morning hours to ensure freshness of grape flavours.

in the cellar : The grapes were harvested, destalked & a few hours of skin contact period was allowed. This was followed by cold fermentation with different selected yeast strains & a few extended lees contact was given for the wines on fine lees. After the extended lees contact (surlie) the wines went through a blending process of the different components & were left for a few weeks to ensure a good integration of the developing fruit flavours before bottling.

