

Benguela Cove Pinot Noir 2014

The resulting wine has one excited. Cherry and bright red berry fruits form the backbone of the Pinot Noir 2014, whilst hints of spice and forest floor can be detected. The palate shows a suave elegance, neatly framed by polished, grainy tannins. Good balance and graceful poise are amply exhibited.

One does not want to pigeonhole this wine: Serve it with virtually any dish but especially with lamb, Coq au vin, game and rabbit.

variety : Pinot Noir | 100% Pinot Noir

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 13.0 % vol rs : 2.68 g/l pH : 3.64 ta : 5.43 g/l

type : Red **wooded**

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

ageing : The Benguela Cove Pinot Noir 2014 has an ageing potential of five years from vintage.

Now enjoying its first flush of youth, Benguela Cove's elegant Pinot Noir 2014 will turn voluptuous as it ages. A medium-bodied wine, it already exhibits grace and power. The wine's unique profile can be traced to its terroir.

in the vineyard : Benguela Cove Lagoon Wine Estate is located on the shores of the Botriver Lagoon, close to the cold Atlantic Ocean. 1.45 hectares have been planted with PN 115 and

PN 777 grape varieties. The vineyards face south, for coolness, causing the grapes to ripen slowly. The varieties differ slightly and allow for notes of berry and strawberry that vary in strength.

The soil is Bokkeveld shale with a fairly high clay content. Gypsum and lime have been added to the soil, making it the most calcium rich vineyard soil in South Africa.

about the harvest:

The grapes were harvested at optimal ripeness on 14 February 2014.

in the cellar : After being harvested the grapes underwent 6 days of pre-fermentation cold soak at 14 °C, before being inoculated with yeast. Daily pump-overs and regular tasting ensured that just the right amount of extraction took place. Once fermentation was complete, the wine was racked off to 225 litre French oak barrels (20% new wood) for a total of 9 months of maturation.

