

Benguela Cove Cabernet Sauvignon 2014

The deep and intense red coloured Cabernet Sauvignon exhibits sweet, ripe red fruit aromas and a hint of vanilla. On the palate it shows very ripe bramble fruit, outstanding freshness and a good acidity. Round, well-developed tannins with a layered finish and long aftertaste highlights the potential and ageability of this young wine.

Pair this wine with braised short ribs; mushroom stroganoff; roasted duck breast; beef tagliatelle or Asian barbecued lamb ribs.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.50 % vol rs : 3.00 g/l pH : 3.54 ta : 3.54 g/l

type : Red **wooded**

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

ageing : The Benguela Cove Cabernet Sauvignon 2014 can be enjoyed now but would reward some cellaring and has a minimum aging potential of five years.

in the vineyard : Benguela Cove Lagoon Wine Estate is a 200 hectare lifestyle farm and exclusive luxury estate situated in Walker Bay, Hermanus. Overlooking the Bot River Lagoon and Atlantic Ocean these unusual maritime conditions ensure that this unique terroir produces outstanding quality grapes.

A very good, cold and wet winter filled water supplies to capacity ensuring even budburst. The climate remained favourable for flowering thereafter and good berry set was obtained. Cooler weather in March enhanced colour formation and flavour retention in red wines. The overall moderate climatic conditions during the 2014 season contributed to intense colour, exceptional flavour and good structure in the red cultivars.

The Benguela Cove Cabernet Sauvignon 2014 is made from vineyards that are north-westerly facing and situated on the shores of the lagoon which runs down to the cold Atlantic Ocean. Soil in the Walker Bay region varies and a total of fourteen soil types can be identified, derived from the deposits of sandstone, cape granite and Bokkeveld shale that make up the geology of the area. These deposits can be traced back over 1 000 million years meaning that these grapes are cultivated on some of the most ancient soils on Earth.

Average annual rainfall at Benguela Cove is one of the lowest in the region and irrigation is done using fresh mountain water when needed. Low rainfall, coupled with windy maritime conditions, results in vineyards that are less prone to fungal disease. Nurtured in mild growing conditions, the fruit was hand-harvested at optimum ripeness from these low yielding vineyards in the cooler morning hours to ensure quality of fruit.

about the harvest: The 2014 vintage, though challenging for some regions, was described as being "exceptional in especially the coastal regions" where above average yields with great quality were obtained. The harvest commenced one to two weeks later than normal due to late cold winter conditions and a cooler spring.

in the cellar : Following the early morning harvest a pre-fermentation, four-day cold soak period was completed. After this the wine underwent a fifteen-day fermentation period after being inoculated with commercial yeast. Daily pump-overs were done during this time and the wine was then pressed off to barrel where the wine



completed its malolactic fermentation. The wine was aged in a combination of new (30%) and older (70%) French oak barrels for 15 months.