

Benguela Cove Merlot 2014

The young, vibrant and crimson red coloured Merlot exhibits sweet, ripe red fruit and dark cherry aromas with a dash of roasted coffee and a hint of tobacco. On the palate it has outstanding freshness, rich ripe bramble fruit, good underlying acidity and soft, ripe tannins with a layered finish and an exceptionally long lingering aftertaste.

Pair this wine with your Sunday roast; grilled veal, pork or lamb; dishes made with herbs such as thyme, rosemary and oregano; oxtail or steak.

variety : Merlot | 100% Merlot

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.00 % vol rs : 3.10 g/l pH : 3.48 ta : 5.90 g/l

type : Red **wooded**

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

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

in the vineyard : Merlot 2014 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.

Vintage

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.

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.

Vineyards

The Benguela Cove Merlot 2014 is made from north-westerly facing vineyards in the Bot River Valley where its proximity to the Atlantic Ocean allows it to absorb the cool breeze from Walker Bay. This cool sea breeze lowers disease incidence and aids in good colour formation. The frost-free moderate cool climate and aspect gives a slow and extended grape ripening period preserving flavours and aiding in phenolic ripeness. Temperatures in the growing season average between 19 and 22°C.

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 from these low yielding vineyards in the cooler morning hours to ensure quality of fruit

about the harvest: The grapes were hand-picked at optimum ripeness

in the cellar : The grapes were crushed, destalked and underwent a five day cold soak period for better colour extraction prior to fermentation. Fermentation was done at



28°C over 25 days afterwhich it was pressed and the juice transferred to barrel, where the wine completed its malolactic fermentation. The wine was aged in a combination of new (25%), second fill (25%) and older (50%) French oak barrels for 18 months.