

Benguela Cove Sauvignon Blanc 2014

The Sauvignon Blanc 2014 is the happy outcome of its unique terroir and inspired winemaking. It is both like and unlike its prize-winning predecessor. Like the Sauvignon Blanc 2013 it is elegant and racy, but the focus is where the difference is. The latest vintage has a more fruity palate. Enjoy its tropical flavours which include pineapple and kiwi, and subtle tones of citrus and mineral.

The Sauvignon Blanc 2014 complements any seafood 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 wonderful companion to any meal, 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 : 12.77 % vol rs : 1.44 g/l pH : 3.14 ta : 7.25 g/l

type : White **wooded**

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

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

in the vineyard : Benguela Cove's Sauvignon Blanc 2014 is a racy yet elegant beauty that seduces from the start. And what a start this is! Described as "easy-drinking but superior, a serious contender", this white wine shows off her mettle with a range of fruity tropical flavours and complex notes of citrus and mineral. This wine's unique profile can be traced to its special terroir.

In the Vineyard

Benguela Cove Lagoon Wine Estate is located in an Eden-like setting. Its toes dip into the shallows of the Atlantic Ocean while the Botriver Lagoon straddles one side of the estate. At night cool maritime winds caress the vineyards, by day the temperature is cooled down by the close proximity of the cold Atlantic Ocean. The cool climate, use of covered crops, and the direction in which the vines face help the grapes to ripen slowly. The grapes were harvested in middle and late February. They were harvested by hand and bunch selected.

in the cellar : The Sauvignon Blanc 2014 was cold-fermented in a reductive style in stainless steel tanks, with a specially selected yeast. The latter was based on the location of the vineyard and the flavours of the fruit prior to the harvest. After completion of fermentation, the wine was battonaged fortnightly until a month before bottling.

Cases Produced: 6 x 2 400

