

## Benguela Cove Semillon Sauvignon Blanc 2015

The Semillon Sauvignon Blanc 2015 is full-bodied and exhibits a distinct tangy, savoury component reminiscent of the sea breeze that highlights the maritime aspects of its unique terroir.

Enjoy this wine on its own or pair it with green leaf salads, salmon-based sushi dishes or seafood dishes such as fish, shellfish or oysters.

**variety :** Semillon | 65% Semillon, 35% Sauvignon Blanc

**winery :** Benguela Cove Lagoon Wine Estate

**winemaker :** Kevin Grant & Johann Fourie

**wine of origin :** Walker Bay

**analysis :** alc : 13.50 % vol    rs : . g/l    pH : .    ta : . g/l    va : . g/l

**type :** White

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

The International Wine Challenge (IWC) 2016 - Silver Medal

**ageing :** While this wine is enjoyable immediately it has the ability to age gracefully and interestingly for two to four years and patient cellaring will definitely be rewarded.

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.

**in the vineyard :** Vintage: A cool ripening period, and especially low night temperatures, contributed towards exceptional quality and flavour. The favourable conditions resulted in exceptionally flavourful and intense Sauvignon Blanc with good acidity.

The 2015 harvest had the earliest start in decades and resulted in one of the best vintages for white wines with above average quality. Warm weather in August resulted in earlier bud break, after which a warm, dry and windy summer kept vineyard growth under control and accelerated ripening by approximately two weeks. The dry weather also led to one of the healthiest seasons in years.

Vineyards: Benguela Cove's close proximity to the Atlantic Ocean results in a cooler median daytime temperature and in cool maritime winds that caress the vineyards at night. This favourable climate, the use of covered crops and the direction in which the vines face together aid in the slow ripening of these grapes.

Canopy management plays an important role in achieving the desired level of sunlight into the vines. The trellised vines are thus carefully tended to ensure that the perfect amount of fruit exposure and light penetration is achieved.

An important aspect of growing Sauvignon Blanc and Semillon is deciding when to pick the grapes. Flavour development must be achieved and should be balanced with acidity. This can only be achieved through constant tasting of the grapes through the ripening period, an aspect that demands a lot of time from viticulturist and winemaker alike.

Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, thereby ensuring even ripening of the grapes. The period was characterised by low disease incidence and lower-yields to deliver a well balanced wine that offers intense fruit flavours.



**about the harvest:** Grapes were hand picked in the vineyards and only individually selected grapes were harvested at maximum flavour intensity. The grapes were then hand sorted, with only the best grapes progressing.

**in the cellar :** Destemming and crushing was followed by two hours of skin contact. The juice was settled for 48 hours, clean juice racked off, inoculated with a specially selected yeast strain and fermented at 12° - 15° C for 21 days.

Sensory and sugar checks were done on average twice a day during fermentation. The wine was left on the lees for 6 weeks, battonaged once a week, before being racked for later filtration. Components of the wine were then blended to achieve the perfect balance. The cultivar split in the wine is 65% Semillon and 35% Sauvignon Blanc.