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Benguela Cove Noble Late Harvest 2015

This wine has a medium straw colour with heady notes of honey blossom, orange peel, pineapple and dried peaches. The lovely sweetness of the wine is balanced with a lingering finish while still remaining fresh and crisp on the palate.

Enjoy this versatile liquid gold nectar of the gods on its own or with strong cheeses, figs, pâtés, pastries and desserts. This wine should always be enjoyed well chilled.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Benguela Cove Lagoon Wine Estate
winemaker : Kevin Grant & Johann Fourie
wine of origin : Walker Bay
analysis : **alc :** 9.50 % vol **rs :** 190.00 g/l **pH :** 3.17 **ta :** 8.30 g/l
type : Dessert
pack : Bottle **size :** 750ml **closure :** Cork

Platter's South African Wine Guide 4½ Stars

ageing : This wine can be enjoyed now but will mature and develop over the next five to ten years.

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, use of covered crops and the direction in which the vines face aid in the slow ripening of these grapes.

The Sauvignon Blanc grapes' exposure to the cool ocean mist helps to create conditions under which botrytis cinerea (noble rot) can flourish, producing grapes of concentrated intensity.

about the harvest: The botrytis cinerea grapes were meticulously selected and harvested by hand. On arrival at the cellar, further hand selection and sorting of botrytis infected bunches was done.

in the cellar : Destemming was followed by 24 hours of cold maceration and thereafter the fruit was pressed several times to extract the highly concentrated juice. After settling, fermentation occurred in both stainless steel tanks and 225-litre French oak barrels (20%) at 16°C. This process took three weeks until the desired sugar/acid balance was reached. Fermentation was stopped by filtration and the wine was then chilled.