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# Matilda's Secret Natural Sweet 2014 - SOLD OUT

This wine is a delicate and sweet wine with notes of raisin, apricot, vanilla and honey on the palate and delicate floral perfumes on the nose. The subtle mouth feel and lingering aftertaste contains the perfect balance of fruit and citrus acidity.

Enjoy this versatile liquid gold nectar of the gods on its own or with light summer salads or desserts with caramel, butterscotch, fruit, vanilla or coconut.




**variety :** Viognier | 100% Viognier
**winery :** Benguela Cove Lagoon Wine Estate
**winemaker :** Kevin Grant & Johann Fourie
**wine of origin :** Walker Bay
**analysis :** **alc :** 10.0 % vol **rs :** 163.0 g/l **pH :** 3.00 **ta :** 8.40 g/l
**type :** Dessert **style :** Sweet **body :** Soft **taste :** Fruity
**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** This wine can be enjoyed now but will mature and develop over the next five 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 Viognier 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 Viognier grapes' exposure to the cool ocean mist helped to slow the ripening process and produce grapes of concentrated intensity. The grapes were left on the vine until a lot of the natural moisture had evaporated from the grapes resulting in a raisin-like texture with concentrated flavours.

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

**in the cellar :** The grapes were gently pressed using a small basket press for optimal extraction. After settling, fermentation occurred on the skins. The wine was then racked into 225-litre old French oak barrels where it spent 4 months ageing on the fine lees. Thereafter it was racked again into stainless steel tanks for flavour retention, whereafter it was bottled.