

Benguela Cove Pinot Noir 2015

Cherry, boiled sweets and tobacco leaf aromas form the backbone of the 2015 vintage, whilst hints of spice and forest floor can be detected. The palate shows a suave elegance, neatly framed by polished tannins. Good balance and graceful poise are amply exhibited, with light layers of plum and dark chocolate following through on the finish.

Serve it with virtually any dish but especially with lamb, coq au vin, game and rabbit.

variety : Pinot Noir | 100% Pinot Noir

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 12.74 % vol rs : 2.19 g/l pH : 3.48 ta : 6.19 g/l

type : Red **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : The Benguela Cove Pinot Noir 2015 has an ageing potential of five years from vintage.

Now enjoying its first flush of youth, Benguela Cove's elegant Pinot Noir 2014 will turn voluptuous as it ages. A medium-bodied wine, it already exhibits grace and power. The wine's unique profile can be traced to its terroir.

in the vineyard : 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

A cool ripening period, and especially low night temperatures contributed towards exceptional quality and flavour. The favourable conditions resulted in wine that will turn voluptuous as it ages. A medium-bodied wine, that already exhibits grace and power. The wine's unique profile can be traced to its terroir..

Vineyards

Situated on the shores of the Bot River Lagoon, close to the cold Atlantic Ocean. The soil is Bokkeveld shale with a fairly high clay content, where three hectares have been planted with clones PN 115 and PN 777. The vineyards face south for coolness, causing the grapes to ripen slowly. The clones differ slightly which allows for added complexity and depth in the final wine.

about the harvest: Grapes were handpicked and only individually selected bunches were harvested at maximum flavour intensity.

Yield (t/ha): 7t/ha

Harvest date: 27 January

Balling at harvest: 23.1

in the cellar : After both bunch and berry sorting on arrival at the winery, the grapes underwent a four-day pre-fermentation cold soak allowing for maximum fruit and colour extraction. Juices were fermented using a combination of indigenous (30%) and commercial (70%) yeast strains. Micro fermentations using a combination of whole bunch, whole berries and crushed berries was done - this is typically what we'll do as it gives us a full palate of components and aromas to work with. Alcoholic fermentation lasted approximately six days after which it was pressed, settled and transferred to barrel for malolactic fermentation. The wine was racked from barrel once over the nine-month maturation period, as preserving the freshness and fruit



was key for the style we're looking to produce.