

## Benguela Cove Chardonnay 2016

Displaying the true characteristics of a cool climate Chardonnay, this straw yellow in colour wine is finely balanced with mandarin, cashew nut, toasted bread and white peach flavours underpinned by flinty notes and precise acidity. The core of juicy red apple and nougat is complemented by a creamy textured palate, nuanced by biscuity oak flavours.

With the true characteristics of this cool climate Chardonnay the rich caviar cream pairs amazingly well with the wooded finish. Enhanced by flavours of different seaweed, pickle and textures of leek, make this rich earthy dish a perfect pairing for this hidden gem.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Benguela Cove Lagoon Wine Estate

**winemaker :** Kevin Grant & Johann Fourie

**wine of origin :** Walker Bay

**analysis :** alc : 13.40 % vol    rs : 2.5 g/l    pH : 3.19    ta : 6.9 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

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

**ageing :** Whilst the wine can be enjoyed now, it will benefit from two to four years of bottle ageing.

**in the vineyard :** Walker Bay, a region known for producing world-class cool climate wines, is rapidly becoming synonymous with outstanding South African Chardonnay and Pinot Noir. With Benguela Cove's close proximity to the ocean, the vineyard enjoys cool daytime temperatures that are even lower overnight, particularly during the growing season. This is ideal for the development of lovely lime notes, austere structure and lively acidity. The Benguela Cove Chardonnay 2016 is made from two clones planted on two adjacent, west facing vineyards situated on the shores of the lagoon which runs down to the cold Atlantic Ocean. The soil is predominantly weathered shale which is also a very high calcium content, some of the highest in the region.

**in the cellar :** This wine was made from two Chardonnay clones which was fermented and matured separately in barrel for a total of 10 months. An 80% portion of the blend was fermented with an indigenous yeast strain to enhance aromatics and mouthfeel of the wine. The wine was left on extended lees contact for 150 days after fermentation and stirred regularly during this period to enhance palate texture as a function yeast autolysis. To preserve maximum freshness and fruit expression, no secondary malolactic fermentation was allowed. We aim to produce Chardonnay that is an expression of the vineyard. We therefore make subtle use of oak, allow spontaneous fermentation but not secondary malolactic fermentation.

Cases produced: 13 barrels

