

Benguela Cove Cabernet Sauvignon 2015

This concentrated and layered wine has aromas of red fruit, pine needles and fynbos, with nuances of black olives. Fruit sweetness is accompanied by bold structure and persistent tannins which adds to the well-integrated palate and deliver a lasting finish.

This hearty wine pairs well with an eight-hour, heavy braised, beef short rib. Accompanied with degrees of mustard, pickled daikon and charred beef fillet bring down the heartiness to a perfect degree. Fresh sunflower shoots and mung bean sprouts add a much needed freshness to this easy drinking gem unlocking deeper notes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.53 % vol rs : 2.6 g/l pH : 3.47 ta : 33.1 g/l

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

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

ageing : The wine can be savoured now for cellared for up to eight years from vintage.

in the vineyard : The Benguela Cove Cabernet Sauvignon 2015 is made from a north-westerly facing vineyard situated on the shores of the lagoon which runs down to the cold Atlantic Ocean. Meticulous care is given to the canopy management of our Cabernet Sauvignon vineyards to allow enough sunlight and homonogous bunches. This wine is a single vineyard bottling using clone CS338 grown on shale soil with iron laterites.

about the harvest: Grapes were harvested at optimal ripeness.

in the cellar : Grapes were hand sorted in the cellar to ensure only the best fruit was used for fermentation. After two days of cold maceration the juice was inoculated with a selected yeast strain. Alcoholic fermentation lasted approximately six days and during this time, the wine was pumped over every four hours. It was pressed, then settled and transferred to barrel for malolactic fermentation.

The wine was then returned to barrel for maturation. In total over the 18-month maturation period, the wine was racked twice. The wine was matured in 300L oak barrels - 100% of French origin of which 40% portion of the barrels was first-fill.

