

## Benguela Cove Chardonnay 2015

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.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Benguela Cove Lagoon Wine Estate

**winemaker :** Kevin Grant & Johann Fourie

**wine of origin :** Walker Bay

**analysis :** alc : 14.10 % vol    rs : 3.78 g/l    pH : 3.12    ta : 6.92 g/l

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

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

**ageing :** A cool climate wine that promises to develop beautifully over time. Whilst the wine can be enjoyed now, it will benefit from three to five years of bottle ageing. It's recommended to decant this wine when enjoyed within the first 2 years of vintage.

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 the Atlantic Ocean these unusual maritime conditions ensure that this unique terroir produces outstanding quality grapes.

**in the vineyard :** Vineyards

The Chardonnay vineyards are vertically trellised on south eastern facing slopes and oriented in a northerly direction. The predominant soil type is Estcourt which supports water tables in winter while slowly draining in spring. This soil also has good nutrient reserves and water-retention properties.

**about the harvest:** A cool ripening period, and especially low night temperatures contributed towards exceptional quality and flavour. The 2015 harvest had the earliest start in decades and resulted in one of the best vintages for white wines with above average quality. The dry weather also led to one of the healthiest seasons in years. Grape analyses were good, with low pH and good acidity and sugar levels, which form the foundation for high-quality wines.

**in the cellar :** This wine made from Chardonnay clone CY 95 was fermented and matured in barrel for a total of 10 months. A 45% portion of the blend was fermented with an indigenous yeast strain to enhance aromatics and mouth feel 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.

Cases produced: 1 627 x 6

