

## Benguela Cove Catalina Semillon 2017

This wine is ethereal and commanding at the same time. It allures with complex aromas of sweet peas, lemongrass, quince, orange blossom, greenage, white lily and fynbos. All these nuances reveal a remarkable fruit purity that lingers on the palate, etched with an oyster shell minerality and integrated acidity.

Serving temp: 10 - 12°C

Cellaring potential: Up to 10 years from vintage and beyond if cellared correctly.

**variety :** Semillon | 100% Semillon

**winery :** Benguela Cove Lagoon Wine Estate

**winemaker :** Johann Fourie

**wine of origin :** Walker Bay

**analysis :** alc : 13.6 % vol   rs : 1.12 g/l   pH : 3.15   ta : 7.0 g/l

**type :** White   **style :** Dry

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

2022 Veritas Awards - Double Gold

South African National Wine Show: Trophy Best Semillon

SA Platter's Five Stars

Michelangelo International wine awards Gold

2019 Veritas Wine Awards - Silver Outstanding

**ageing :** Aging potential: up to 12 years from vintage.

"More and more I find myself intrigued by this varietal, its ability to age and how it benefits from time in bottle. All the fine characteristics will be defined with age. It can be enjoyed in its youth, or be loved for its rich and layered secondary character as it ages."

The elegant wine debunks the myth of semillon as a workhorse in the 80's. It is admired for its intensity and ageability and this wine is the perfect example. It is a flagbearer for the estate, displaying definition and focus, complex yet gentle.

**about the harvest:** Grapes were hand-picked.

**in the cellar :** Grapes were hand-picked and sorted at the cellar. De-stemming and crushing was followed by two hours of skin contact. The juice was settled for 48 hours, raked and inoculated with a selected yeast strain. An 80% portion of the wine was barrel fermented and matured for nine months to add texture and complexity. The remaining component was fermented in tank at low temperatures to allow for maximum fruit and varietal expression.

Oak maturation: 9 months, 50% new 500L French oak Production: 3 barrels.

