

## Benguela Cove Vinography Petit Verdot 2017

This power of this wine lies in its elegance and delicate notes that define a sophisticated red wine. It delivers on a montage of intense red and dark fruit, hemmed with a gentle perfume of lavender, roses and hints of Turkish delight. To balance the fruit, oven baked capsicum, graphite notes and a slight peppery note adds a savoury gloss.

Duck and sausage cassoulet, well-aged cheese, venison.

**variety :** Petit Verdot | 100% Petit Verdot

**winery :** Benguela Cove Lagoon Wine Estate

**winemaker :** Johann Fourie

**wine of origin :** Walker Bay

**analysis :** alc : 14.1 % vol rs : 2.44 g/l pH : 3.52 ta : 5.65 g/l

**type :** Red **style :** Dry **body :** Full

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

Vinography encapsulates the spirit of our cool climate where the ocean meets ancient soils. It represents a journal kept by both nature and winemaker on the Benguela Cove Lagoon Wine Estate to highlight the characteristics of a single vineyard. The Petit Verdot vineyard performed above expectation with the promise of delivering a wine true to its origin.

**in the vineyard :** Soil: weathered shale

Slope: north-east facing vineyards

Clone: 8719

Ha: 0.95

**about the harvest:** Harvested at optimal ripeness.

**in the cellar :** Harvested at optimal ripeness, the grapes were cooled overnight followed by bunch- and berry sorting the next morning. After three days of cold maceration, the juice was allowed to warm up to 16°C. To enhance the intrinsic qualities of Petit Verdot, a combination of techniques like whole berry fermentation and fermenting at cooler temperatures were introduced to accentuate aromas and texture. Alcoholic fermentation lasted eight days with gentle pump overs to aid delicate flavour and colour extraction.

Pressed off the skins before fermentation was completed, the wine was settled in tank and transferred to barrel for malolactic fermentation.

Maturation: 22 months Oak: French Production: 660 bottles

