

Benguela Cove Vinography Chardonnay 2017

This chardonnay delivers on the promise of balance, length, intensity and concentration, without being overt. The expressive palate is backed with integrity and the same flavours follows suit on the palate. Refined with a lingering saltiness to add finesse, connects the wine with its cool climate origin.

Pan-seared scallops, lemon-roasted chicken, smashed avo with haloumi.

variety : Chardonnay | 100% Chardonnay

winery : Benguela Cove Lagoon Wine Estate

winemaker : Johann Fourie

wine of origin :

analysis : alc : 13.36 % vol rs : 1.9 g/l pH : 3.31 ta : 6.9 g/l

type : White

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

SA Platters Wine Guide: 4 1/2 stars

ageing : Cellaring potential: Enjoy now or let it mature for another 6 years.

Vinography encapsulates the spirit of our cool climate where the ocean meets ancient soils. This artisan range represents a journal kept by both nature and winemaker on the Benguela Cove Wine Estate and highlights the unique characteristics of a single vineyard.

in the vineyard : Soil: weathered shale

Slope: west facing

Clone: CY 277

Ha: 1.77

about the harvest: Picked at optimal ripeness, the grapes were hand sorted.

in the cellar : Picked at optimal ripeness, the grapes were hand sorted and whole bunch pressed. After settling out some solids, the juice was transferred to barrel at the

desired turbidity levels. Indigenous yeast strains was allowed for alcoholic fermentation to enhance aromatics and mouthfeel. Batonaged for the first two months, the wine was left to mature on its lees for the entire maturation period. To preserve freshness and vibrant fruit, it didn't undergo secondary malolactic fermentation. Maturation: 11 Months Oak: French oak. Production: 400 bottles

