

## Benguela Cove Semillon Sauvignon Blanc 2016

Semillon adds a bouquet of melon, herbs and florals while the vibrancy of the Sauvignon Blanc is followed by notes of gunflint, green apple and lime.

Reminiscent of a foggy morning, the intensity of fruit is hemmed by subtle whiffs of fynbos.

This is a standout wine on any dining table, inviting guests to experiment with different combinations.

Serving temperature: 10 - 12 C

Ceviche, prawn bisque, pork neck stuffed with apples, bouillabaisse

**variety :** Semillon | 55% Semillon, 45% Sauvignon Blanc

**winery :** Benguela Cove Lagoon Wine Estate

**winemaker :** Kevin Grant & Johann Fourie

**wine of origin :** Walker Bay

**analysis :** alc : 13.31 % vol    rs : 1.9 g/l    pH : 3.09    ta : 6.4 g/l

**type :** White

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

SA Platters Wine Guide 4 stars

**ageing :** Cellaring potential: 3 - 5 years

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

**in the vineyard :** Doused with all the privileges of a cool climate, Walker Bay is synonymous with outstanding with white wines. Nudged by the lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even more at night. A beneficial diurnal range aids in even ripening and complexity while maritime winds encourage healthy vines. Soaking up the cool afternoon sun, along with good canopy management, ushered an elegant style for both the semillon and sauvignon blanc to develop. Maritime winds encourage healthy vines that need minimal intervention.

Slope: south-east facing vineyard | Soil: Clay & shale | Clones: GD1, SB316

**about the harvest:** Bunches were hand-picked in the cool mornings.

**in the cellar :** Bunches were hand-picked in the cool mornings and sorted in the cellar. Grapes were sourced from three terroir components and vinified separately. The wine was inoculated with a selected yeast strain and fermented at 12-13°C to preserve the fruit flavours. The wine spent 60 days on the fermentation lees, which was stirred once a week to enhance mouthfeel. An 80% portion was barrel fermented. Oak maturation: 5 months, 3rd and 4th fill French oak | Cultivars: 55% Semillon and 45% Sauvignon Blanc | Production: 12 barrels

