

Benguela Cove Chardonnay 2017

As an ode to the vintage, this wine allures with bright nuances of orange blossom, kumquat and ginger, graced with subtle oak nuances that adds warm spicy notes. A palate intensity with great balance follows suit with tangy citrus and a pebbly minerality to adds texture and length.

With the true characteristics of this cool climate Chardonnay the rich caviar cream pairs amazingly well with the wooded finish. Enhanced by flavours of different seaweed, pickle and textures of leek, make this rich earthy dish a perfect pairing for this hidden gem.

variety : Chardonnay | 100% Chardonnay

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 13.36 % vol rs : 1.7 g/l pH : 3.34 ta : 6.8 g/l

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

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

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ageing : Whilst the wine can be enjoyed now, it will benefit from two to four years of bottle ageing.

in the vineyard : Walker Bay earned its repertoire for outstanding Chardonnay and these vineyards are consistently performing well. Nudged by the lagoon with vistas of the Atlantic Ocean, the beneficial diurnal range aids in even ripening and complexity. Maritime winds encourage healthy vines that needs minimal intervention.

Slope: two adjacent, west facing vineyards | Soil: weathered shale with very high calcium content | Clones: CY277 & CY95

about the harvest: Picked at optimal ripeness.

in the cellar : Picked at optimal ripeness, the grapes were hand sorted. The two clones were fermented and matured separately. A 45% portion was fermented with an indigenous yeast strain to enhance aromatics and mouthfeel. The wine was left on its lees for the entire maturation period to enhance palate texture. To preserve freshness, no secondary malolactic fermentation was allowed. Maturation: 10 months, 50 % new French oak | Production: 14 barrels

