

Benguela Cove Cabernet Sauvignon 2017

Give this wine a good swirl to evoke concentrated aromas of dark fruit, ripe currents, violets sweet leather and cool nuances of fynbos, graphite pine needles. The smart use of oak French imparts a delicate sweetness, shaping its bold physique with neat tannins, and lifting that lovely and persistent play of fruit further on the palate.

This hearty wine pairs well with an eight-hour, heavy braised, beef short rib. Accompanied with degrees of mustard, pickled daikon and charred beef fillet bring down the heartiness to a perfect degree. Fresh sunflower shoots and mung bean sprouts add a much needed freshness to this easy drinking gem unlocking deeper notes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.53 % vol rs : 2.8 g/l pH : 3.52 ta : 5.85 g/l

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

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

2019 Old Mutual Trophy Wine Show - Bronze

ageing : The wine can be savoured now for cellared for up to eight years from vintage.

in the vineyard : Capitalising on the natural water masses that surround the estate, ensuring a temperate cool climate, Cabernet Sauvignon is due to shine on our Walker Bay Estate. The vineyards are situated on the shores of the lagoon which runs down towards the Atlantic Ocean. Meticulous care was given to canopy management, allowing bunches to soak up the cool afternoon sun.

Slope: north-westerly facing

Soil: Clay, iron laterites

Clone: CS 46

about the harvest: Grapes were harvested at optimal ripeness.

in the cellar : The grapes were cooled overnight, followed by both bunch and berry sorting the next morning. After three days of cold maceration, the juice was allowed to warm up to 16°C. To gently prod an elegant style with delicate fruit nuances, a combination of whole and crushed berry fermentation was performed. Alcoholic fermentation lasted eight days with gentle pump overs to encouraged flavour and colour extraction.

Pressed off the skins, after a 14 day post fermentation maceration, the wine was settled in tank and transferred to barrel for malolactic fermentation and maturation. Maturation: 20 months Oak: 300L French oak, 40% new Production: 7barrels

