

Benguela Cove Pinot Noir 2018

Upfront red fruit sets the stage for more subdued nuances of mulberry, rosehip and violets to follow suit. As it matures, this wine will unveil a more savoury play of bay leaf and thyme, hinting towards an Old World style. Pruned, sappy rosebush notes are indicative of youth with elegant floral notes that carries through. Fruit sweetness hits the back of the palate with porcelain-like tannins that will chisel this into a serious and powerful wine to be.

Elegant yet powerful, this wine invites bot savoury and sweet dishes.

Vintage Serving temperature: 12 - 14 C

Creamy Gorgonzola French onion soup, wild mushroom risotto, white chocolate soufflé

variety : Pinot Noir | 100% Pinot Noir

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 13 % vol rs : 2.4 g/l pH : 3.57 ta : 5.63 g/l

type : Red **wooded**

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

2019 Old Mutual Trophy Wine Show - Bronze

ageing : potential: Five years from

Now enjoying its first flush of youth, Benguela Cove's elegant Pinot Noir 2014 will turn voluptuous as it ages. A medium-bodied wine, it already exhibits grace and power. The wine's unique profile can be traced to its terroir.

in the vineyard : Doused with all the privileges of a cool climate, Walker Bay is synonymous with outstanding South African Pinot Noir. Nudged by the Bot River 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, ushering the development of delicate fruit notes, fine tannin structure and a bright acidity. Maritime winds encourage healthy vines that need minimal intervention.

Slope: south and south west facing vineyards

Soil: predominantly weathered shale, clay and iron laterites

Clones: PN115 & PN777

about the harvest: Grapes were handpicked.

in the cellar : Grapes were handpicked at optimal potential, followed by bunch and berry sorting. A four day cold soak encouraged maximum fruit and colour extraction. The 10% whole bunches with the balance being whole berries was inoculated, followed by gentle punch downs twice a day. After alcoholic fermentation, it was pressed, settled and transferred to barrel for malolactic fermentation where it was kept until prior to bottling.

Maturation: 10 months; 30% new French oak barrels Production: 11 barrels

