

Lighthouse Collection Sauvignon Blanc 2018

This wine is the happy outcome of its unique terroir and inspired winemaking, displaying typical characteristics of a cool climate coastal Sauvignon Blanc. Elegant and racy it follows in the quality footsteps of its award-winning predecessors. Enjoy its Old World minerality and length with hints of New World fruit and texture on the palate. Notes of guava, tropical fruit, kiwi and citrus are complemented by subtle gooseberry undertones making this a wine that is expressive of its origin and flavours.

The Sauvignon Blanc 2018 complements any seafood dish, especially grilled fish, crayfish and calamari. It is a wine that can also be enjoyed with grilled veal, pasta with creamy sauces and pesto. A wonderful companion to any meal, it should be served ice cold.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Benguela Cove Lagoon Wine Estate

winemaker : Johan Fourie

wine of origin : Walker Bay

analysis : alc : 13.38 % vol rs : . g/l pH : .

type : White **style :** Dry

pack : 0 **size :** 750ml **closure :** 0

in the vineyard : Benguela Cove is one of the most sought-after Sauvignon Blanc terroirs in the Western Cape. The ocean-facing vineyard is situated on the cooler slopes of the property. With such unique terroir characteristics the grapes also have a unique story to tell, which is reflected in the wine. It has always been the view of the winemaker and viticulturist that Sauvignon Blanc is made in the vineyards, this wine being the perfect example. The Lighthouse Collection Sauvignon Blanc 2018 is made from south and north facing vineyards situated on the shores of the lagoon which runs down to the cold Atlantic Ocean. The southern slope with its close proximity to the ocean results in a cooler median daytime temperature with cool maritime winds that caress the vineyards from midday, while the northern slopes enjoy more sunlight and therefore result into a component different in style to complement the south end. Our vineyards used for this wine are clones SB316, SB317 and SB11 planted on shale, clay and iron rich laterites soils, all picked in the cooler morning hours to retain the freshness of flavours.

in the cellar : This wine was made using reductive processing from crushing to bottling. Crushing was slow and gentle to ensure the grapes cooled sufficiently and prevent oxidation of juice. Skin contact of six hours was allowed to reach the desired acidity level. Settling of juice was allowed for 48 hours, followed by careful racking to the fermentation tank. Fermentation was allowed at 16 - 18° C up to 3% alcohol level, to enhance thiol flavour conversion. Thereafter the wine was fermented at 12 -13° C to preserve the fruit flavours. Completely tank fermented, this wine spent 60 days on the fermentation lees, which was stirred up once a week to enhance mouth feel.

