

Benguela Cove Sauvignon Blanc 2019

Its attractive and racy character is toned with nuances of kiwi and citrus, elevated by hints of gunflint, a fresh minerality and great length to conclude. Pungent tropical aromas lingers on the palate with a persistent and mouth watering acidity.

One cannot underestimate this wine - lean but gloriously complex to conquer big flavours. Serving temperature: 12 C - slightly warmer than fruity whites to compliment this Pouilly-Fume style, a sophisticated wooded version of Sauvignon Blanc. Burrata & melon salad. Szechuan prawns, steak tartare, basil pesto pasta

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 13.86 % vol rs : 1.5 g/l pH : 3.15 ta : 6.6 g/l

type : White **style** : Dry **wooded**

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

Tim Atkin 93/100
SA Platters Wine Guide 4 stars
2019 Old Mutual Trophy Wine Show - Bronze
2019 Veritas Wine Awards - Silver
Tim Atkin SA Report 2020 - 93 Points
Prescient Sauvignon Blanc Report 2020 - Top 10

ageing : A wine made to be savoured & enjoyed now but will reward careful cellaring for a number of years to come.

in the vineyard : Doused with all the privileges of a cool climate, the Walker Bay boasts some of the most sought-after Sauvignon Blanc vineyards. Nudged by the Bot River lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures. A beneficial diurnal range aids in even ripening and complexity. These factors assist in the development of delicate fruit, fine tannin structures and bright acidities. Maritime winds encourage healthy vines.

Slope: shaded south-east facing vineyards

Soil: shale and clay soils

Clone: SB316, SB 215

about the harvest: Harvested at optimal ripeness.

in the cellar : Harvested at optimal ripeness, the grapes were destemmed and skin contact allowed for a few hours. The wine was cold fermented with reductive processing in both stainless steel tanks and barrels. It was left on its lees for 120 days after fermentation and stirred regularly to encourage complexity.

Maturation: 8 months

Oak: 40% barrel fermented, 500L French oak, 25% new Production: 18 barrels

Aging potential: 3 - 5 years from vintage

