wine.co.za
easiest way to buy wine

Benguela Cove Joie De Vivre Brut 2017



This is a vintage that captures the class and finesse Chardonnay is known for in traditional sparkling wines all over the world. Notes of white floral and intricate notes of citrus peel, quince and grapefruit rise to the surface in a fine, vibrant mousse. Pinot Noir adds palate weight to balance the vibrant Chardonnay acidity, complete with a chalky minerality that adds to the length. Pure sophistication.

Never dismiss an elegant MCC as the perfect food companion for a three course meal. The mousse adds texture and relief with rich dishes and the salty acidity complement anything from shelfish to creamy dishes.
Serving temperature: 6 - 10 °C
Ceviche, pasta vongole, pistachio, macarons with lemon buttercream

variety : Chardonnay | 64% Chardonnay, 36% Pinot Noir
winery : Benguela Cove Lagoon Wine Estate
winemaker : Kevin Grant & Johann Fourie
wine of origin : Walker Bay
analysis : **alc :** 12.66 % vol **rs :** 3.6 g/l **pH :** 3.12 **ta :** 7.7 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2021 SA Terroir Wine Awards - National Winner
2020 Amorim Cap Classique Challenge - Bronze

ageing : 3 - 7 years

A Classic Méthode Cap Classique wine is made to fulfil the promise of a fresh yet intricate wine. With just enough of those autolytic and brioche notes to add fullness without overshadowing the fruit, this MCC is a great food companion as it is enjoyed to celebrate the moment.

in the vineyard : Doused with all the privileges of a cool climate, Walker Bay is synonymous with outstanding Pinot Noir and Chardonnay. These vineyards meticulously managed to produce a stellar Méthode Cap Classique, showcasing its location. Nudged by the 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 while maritime winds encourage healthy vines.

about the harvest: Grapes were hand harvested in the cool of the morning.

in the cellar : The bunches were hand sorted and whole-bunch pressed. Only free run juice fermented in stainless steel and barrels was used in the final blend to create its delicate taste and originality. Only partial malolactic fermentation (60%) was done on the base wines to preserve its crisp style, freshness, clean structure and fruit flavours. After blending and bottling took place, the secondary fermentation commenced in the bottle for four weeks at 15°C, thereafter the MCC was bottle matured on the lees before disgorgement.