

## Benguela Cove Vinography Sauvignon Blanc 2018

Distinctively brave, this wine wins you over with its intense yet elegant physique. Luscious aromas of lemon, quince and pineapple are framed with spicy notes and wild florals. The palate rewards with a refined chalky texture, plenty fruit weight and a racy acidity. A flinty character persists with a salty aftertaste to balance the creaminess.

Serving temp: 10 - 12°C

Cellaring potential: Enjoy up until 6 years from vintage.

Steamed and fried dim sum smoked trout. falafel tabbouleh with lemon yogurt.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Benguela Cove Lagoon Wine Estate

**winemaker** : Johann Fourie

**wine of origin** : Walker Bay

**analysis** : alc : 13.81 % vol   rs : 1.76 g/l   pH : 3.21   ta : 7.65 g/l

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

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

Vinography encapsulates the spirit of our cool climate where the ocean meets ancient soils. It represents a journal kept by both nature and winemaker on the Benguela Cove Wine Estate and highlights the unique characteristics of a single vineyard Sauvignon Blanc.

**in the vineyard** : Soil: Shale with clay-rich sub soil | Slope: South Facing | Planted: 2006 | Clone: SB316 | Ha: 1.01

**about the harvest**: The grapes from our one hectare vineyard were hand-picked in the cool morning.

**in the cellar** : The grapes from our one hectare vineyard were hand-picked in the cool morning and sorted at the cellar. The bunches were destemmed and crushed, followed by 8 hours of skin contact to extract delicate flavours. The juice was settled for 48 hours, racked and inoculated with a sequential inoculation of non-saccharomyces (*Pichia kluyveri*) and saccharomyces yeasts. Transferred to barrel halfway through fermentation, the wine matured on its lees for ten months to add texture and complexity.

