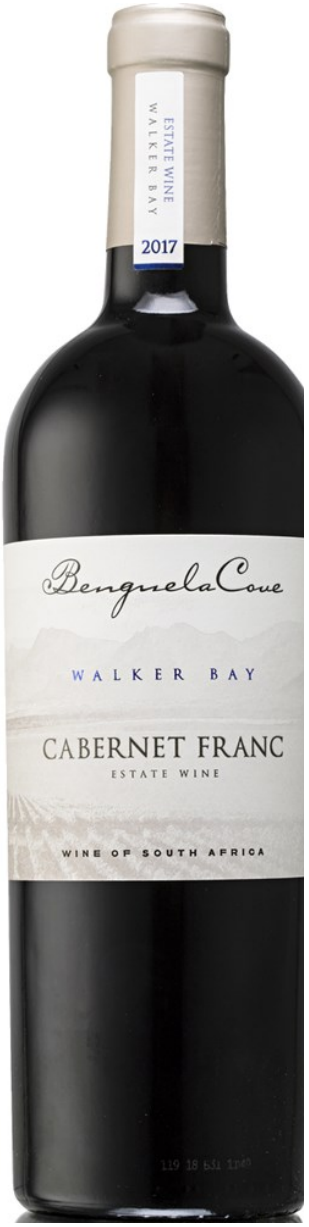
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Benguela Cove Cabernet Franc 2017

This wine is the quintessential balancing act of fruit, tannin and acidity that absolute persistence. Commanding yet sophisticated, this Cabernet Franc fulfill the aim of producing a cool climate wine that was picked at the proper ripeness level and still portrays that old world restrain that benchmarks finesse and elegance.

This is a standalone stalwart that is made to accompany intense flavours but also to be savoured on its own.
Serving temperature: 12 – 14
Braised lamb shoulder | Beef bourguignon | Puttanesca pasta



variety : Cabernet Franc | 100% Cabernet Franc
winery : Benguela Cove Lagoon Wine Estate
winemaker : Johan Fourie
wine of origin : Walker Bay
analysis : **alc :** . % vol **rs :** . g/l **pH :** . **ta :** . g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Cellaring potential: Five years from vintage

in the vineyard : Doused with all the privileges of a cool climate, and known for its elegant white wines, Walker Bay is making great inroads with Bordeaux varietals. 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. Cabernet Franc enjoys the nuances of the climate, resulting in small, concentrated berries.

about the harvest: Grapes were handpicked at optimal ripeness.

in the cellar :
Grapes were handpicked at optimal ripeness, followed by bunch and berry sorting. A four day cold soak allowed encourage maximum flavour extraction and another seven days post fermentation maceration added even more depth of colour. The juice 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