

Benguela Cove Estate Wine Cabernet Sauvignon 2020

Give this wine a good swirl to evoke concentrated aromas of subtle dark fruit, sour plums, violets, sweet leather and cool nuances of fynbos, strawberry jam. The smart use of oak French imparts a delicate sweetness, shaping its bold physique with neat tannins, and lifting that lovely and persistent play of fruit further on the palate.

Ribeye steak with chimichurri, rich tomato lamb stew | Charcuterie and strong cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Benguela Cove Lagoon Wine Estate

winemaker : Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.38 % vol rs : 2.3 g/l pH : 3.58 ta : 5.9 g/l

type : Red **wooded**

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

2023 Investec Trophy Wine Show - Bronze

2022 Platters Wine Guide Award - 4.5 Stars

ageing : This wine will still shine 8 - 10 years from its vintage, developing richer layers as those cool notes start to dissipate. Play with pickles to complement the richness or fresh herbs to add freshness.

This wine is the epitome of elegance. It is complete and made with care to create the perfect harmony between fruit, tannin and acidity. Albeit reserved at first, this wine invites you to discover its intensity and layers. A bold and unashamed style that delivers a well-integrated palate and persistent finish.

in the vineyard : Capitalising on the natural water masses that surround the estate, ensuring a temperate cool climate, cabernet sauvignon is due to shine on our Walker Bay Estate. The vineyards are situated on the shores of the lagoon which runs down towards the cold Atlantic Ocean. Meticulous care was given to the canopy management, allowing bunches to soak up the cool afternoon sun.

about the harvest: Harvested at optimal ripeness.

in the cellar : The grapes were cooled overnight followed by both bunch and berry sorting the next morning. After three days of cold maceration, the juice was allowed to warm up to 16°C. To gently prod an elegant style with delicate fruit nuances, a combination of whole and crushed berry fermentation was performed. Alcoholic fermentation lasted eight days with gentle pump overs to encourage flavour and colour extraction. Pressed off the skins, after a 14 day extended post fermentation maceration, the wine was settled in tank and transferred to barrel for malolactic fermentation and maturation.

