

## Benguela Cove Catalina Semillon 2020

Still, as ethereal as its predecessors, the 2020 vintage is slightly softer with more texture. Combined with its youthful character the vintage comes with a level of tension and therefore needs time to evolve. A beautiful complexity is met with aromas of gooseberry, passion fruit, orange blossom, vanilla pods, and a hint of flinty gun smoke. Balanced and with exceptional length and fruit intensity, the austere palate finishes with an interesting combination of flavours; yellow plum, quince, shortbread biscuit, and a steely, saline-like aftertaste, that will evolve into more toasty notes and honey-like texture in years to come.

Serving temp: 10 - 12°C

Mild Thai green chicken curry, Tempura baby marrow, lemon grass, basil, and green chili emulsion, Roasted pork belly and savoury thyme butternut, Chicken, pickled lemon, rocket, and chevin salad, Fish cooked in a zesty lemon cream sauce with blistered green peppers, Beef Carpaccio, blush tomato, green peppercorn mayo, and fresh rocket

**variety** : Semillon | 100% Semillon

**winery** : Benguela Cove Lagoon Wine Estate

**winemaker** : Johann Fourie

**wine of origin** : Walker Bay

**analysis** : **alc** : 13.7 % vol **rs** : 2.4 g/l **pH** : 3.17 **ta** : 6.976 g/l

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

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

2023 SA Terroir Wine Awards - National Winner

2023 Platter's Wine Guide - 4.5 Stars

2021 Tim Atkin SA Special Report - 95 Points

**ageing** : Up to 10 years from vintage and beyond if cellared correctly.

Ageing will help this wine come to life in the next five-plus years. Recognised by great structure and tension in its youth, the 2020 will be a show stopper if you have the patience to cellar your wine. Catalina is a flag bearer for the estate, the result of taking a leap of faith and being rewarded deliciously

**in the vineyard** : Only being the fourth release, the wine made from this single vineyard Semillon has taken the world by storm. It is made from a 0.9-hectare single vineyard that performs extremely well every year and that communicates the purity of fruit and the longevity of the wine it produces.

This vineyard's location and the diurnal temperature range have a profound impact on the varietal definition and style, with meticulous canopy management setting it up for continuous success.

**about the harvest**: Grapes were hand-picked in the cool morning and sorted in the cellar.

**in the cellar** : De-stemming and crushing were followed by two hours of skin contact.

The juice was settled for 24 hours, racked, and inoculated with a selected yeast strain. The wine was barrel fermented and matured for ten months to add texture and complexity.

