

Benguela Cove Chardonnay 2022

As an ode to the vintage, this wine allures with bright nuances of orange blossom, kumquat and ginger, graced with subtle oak nuances that adds warm spicy notes. A palate intensity with great balance follows suit with tangy citrus and a pebbly minerality to adds texture and length.

Blue cheese gnocchi, pungent washed-rind cheeses, escargot.

variety : Chardonnay | 100% Chardonnay

winery : Benguela Cove Lagoon Wine Estate

winemaker : Johann Fourie

wine of origin : Walker Bay

analysis : alc : 13.5 % vol rs : 1.2 g/l pH : 3.2 ta : 6.66 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

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ageing : Whilst the wine can be enjoyed now, it will benefit from two to four years of bottle ageing.

It is nearly impossible not to fall in love with the sumptuous aroma of this wine. Green-gold in color, elegantly knit aromas of flint, peach, melon and nougat lure you in and generously follows through on the palate. Met with fresh acidity, a gentle creaminess also envelops the palate, trailed with citrus zest, and a toasty finish. The mineral structure cuts through the textured mouthfeel leaving a fresh, clean finish. This wine, packed with character, is best explained as a wine of refined complexity.

in the vineyard : Walker Bay earned its repertoire for outstanding Chardonnay and these vineyards are consistently performing well. Nudged by the lagoon with vistas of the Atlantic Ocean, the beneficial diurnal range aids in even ripening and complexity. Maritime winds encourage healthy vines that needs minimal intervention.

Slope: two adjacent, west facing vineyards

Soil: weathered shale with very high calcium content

Clones: CY277 & CY96

about the harvest: Picked at optimal ripeness.

in the cellar : The grapes were hand sorted. Juice from two pressing cycles were divided into 4 batches that had different levels of exposure to oxygen and solids content with the juice going into fermentation. The wine was left on its lees for the entire maturation period to enhance palate texture.

25% of the wine was allowed to go through secondary malolactic fermentation to enhance richness, mouthfeel, and balance.

