

## Benguela Cove Pinot Noir 2021

This wine is a true impression of a vintage, packed with layers of fruit and intricate flavour nuances that makes you want to go back for more. The wine keeps you on the edge of your seat and surprises you with a medley of aromas that includes plum, mulberry, violet, and chocolate with a cool and earthy edge of fennel and dried Origanum.

Elegant yet robust, this wine invites both savoury and sweet dishes.  
Springbok carpaccio with balsamic reduction, Aubergine lasagna, white chocolate truffles.  
Serving temperature: 12 - 14°C

**variety :** Pinot Noir | 100% Pinot Noir  
**winery :** Benguela Cove Lagoon Wine Estate  
**winemaker :** Kevin Grant & Johann Fourie  
**wine of origin :** Walker Bay  
**analysis :** alc : 13 % vol    rs : 2.4 g/l    pH : 3.57    ta : 5.63 g/l  
**type :** Red    **wooded**  
**pack :** Bottle    **size :** 750ml    **closure :** Cork

2023 Platters Wine Guide - 4.5 Stars

**ageing :** Cellaring potential: 5 years from vintage

Expect an intriguing wine where the fruit is balanced with an umami character that makes this wine bold in flavour but with the finesse that Pinot Noir is known for. Turkish delight and baking spice suit the soft, creamy tannin and lean acidity with whiffs of violet that announce its cool climate home.

**in the vineyard :** Walker Bay is synonymous with outstanding Pinot Noir. Nudged by the Benguela Current, 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 in the development of delicate fruit notes, fine tannin structure, and bright acidity. Maritime winds encourage healthy vines that need minimal intervention.

Slope: South and south-west facing vineyards  
Soil: Predominantly weathered shale, clay and iron laterites  
Clones: PN115 & PN777

**about the harvest:** Grapes were handpicked at optimal potential, followed by bunch and berry sorting.

**in the cellar :** A four-day cold soak encouraged maximum fruit and colour extraction. Using 100% whole berries it 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: 16 barrels

