

Benguela Cove Sauvignon Blanc 2022

If preserved green figs evoke childhood memories, this wine will pour itself into your heart. These vivid aromas are joined with notes of grapefruit and gunflint, balanced with sweet tropical fruit and lemon candy. Alluring fennel and maritime seaspray nuances carry through on the palate, met by a Granny Smith apple-like acidity and oyster shell-like mineral mouthfeel on the finish.

The authoritative acidity invites big flavours, but don't forget to match it and add a creamy element. Swordfish carpaccio, asparagus Tarte Tatin, Thai lemon beef.

Serving temperature: 12°C

Cellaring potential: 3 - 5 years from vintage

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Benguela Cove Lagoon Wine Estate

winemaker : Kevin Grant & Johann Fourie

wine of origin : Walker Bay

analysis : alc : 13.7 % vol rs : 1.9 g/l pH : 3.28 ta : 6.2 g/l

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

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

ageing : A wine made to be savoured & enjoyed now but will reward careful cellaring for a number of years to come.

This wine is a true expression of its origin. The Estate Sauvignon Blanc captures the essence of a cool climate region and delivers with great balance, length, and intensity with an Atlantic freshness about it. Partly barrel fermented, it gently tames the natural acidity, enhancing mouthfeel, the tank-fermented component contributing to its overall complexity and freshness.

in the vineyard : Doused with all the privileges of a cool climate, Walker Bay boasts some of the most soughtafter Sauvignon Blanc vineyards. 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 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 west facing vineyards

Soil: Shale and iron laterites

Clones: SB316 & 317

about the harvest: Harvested at optimal ripeness, the grapes were destemmed, and skin contact was allowed for a few hours.

in the cellar : The wine was cold fermented with reductive processing in a combination of stainless steel tanks, barrels, and ceramic eggs. The wine was left on its lees after fermentation for the full time spent in the barrel.

