

Benguela Cove Vinography Petit Verdot 2020

The power of this wine lies in its elegance and all the delicate nuances that define a sophisticated red wine. It delivers on a montage of dark fruit like mulberry, hemmed with a gentle perfume of incense, freshly pruned roses, and hints of dark chocolate. To balance the fruit, baking spice, graphite notes, and a slight peppery note add a savoury gloss.

Steamed and fried dim sum smoked trout, falafel tabbouleh with lemon yogurt
Serving temperature: 14 - 16°C

variety : Petit Verdot | 100% Petit Verdot
winery : Benguela Cove Lagoon Wine Estate
winemaker : Johann Fourie
wine of origin : Walker Bay
analysis : alc : 15.11 % vol rs : 3.1 g/l pH : 3.67 ta : 5.8 g/l
type : Red **style** : Dry **body** : Full **wooded**
pack : Bottle **size** : 750ml **closure** : Cork

2023 Platter's Wine Guide - Petit Verdot of the Year
2022 Michelangelo Awards - Gold
2022 Veritas Awards - Gold

ageing : Up until 10 years from vintage.

The Walker Bay is becoming renowned for Bordeaux varieties and surprise followers with gentle giants. This Petit Verdot is opulent yet poised with elegance, framed with soft delicate yet solid tannins and a freshness that persists right to the end. This wine is the epitome of class and finesse.

in the vineyard : Vinography encapsulates the spirit of our cool climate where the ocean meets ancient soils. Synonymous with producing elegant wines, this Petit Verdot is an exciting addition to the Walker Bay. It joins in the storytelling of Vinography, representing a journal kept by both nature and winemakers on the Benguela Cove Wine Estate to highlight the characteristics of a single vineyard. The vineyard performed above expectation with the promise of delivering a wine true to its origin.

Slope: North-east facing vineyards
Soil: Decomposed granite
Clone: 8719
Planted: 2008
Ha: 0.95

about the harvest: Harvested at optimal ripeness, the grapes were cooled overnight followed by bunch and berry sorting the next morning.

in the cellar : After three days of cold maceration, the juice was allowed to warm up to 16°C. To enhance the intrinsic qualities of Petit Verdot, a combination of techniques like whole berry fermentation and fermenting it at cooler temperatures were introduced to accentuate aromas and texture. Alcoholic fermentation lasted eight days with gentle pump-overs to aid delicate flavour and colour extraction. Pressed off the skins before fermentation was completed, the wine was settled in the tank and transferred to a barrel for malolactic fermentation.

Maturation: 22 Months; French oak
Production: 1 144 bottles

