

## Benguela Cove Cuvee58

This method cap classique allures with vivid aromas of candied apple, pear and sweet grass that comes to life when the fine mousse explodes on the surface. The expected bright acidity is balanced with a tangy finish, concluded with a fresh floral note. Absolutely delicious and versatile.

Every bottle is an occasion - before, with or after a meal. Serving temperature: 8-10 C Summer fruit, oysters, lemony chicken, Mediterranean platters, creamy desserts & French toast.

**variety** : Sauvignon Blanc | 72% Sauvignon Blanc, 20% Pinot Noir, 8% Chardonnay

**winery** : Benguela Cove Lagoon Wine Estate

**winemaker** : Johann Fourie & Michelle Waldeck

**wine of origin** : Walker Bay

**analysis** : alc : 12.5 % vol    rs : 11.1 g/l    pH : 3.07    ta : 7.8 g/l

**type** : Cap\_Classique

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

Bestowed with all the privileges of the cool Walker Bay, Sauvignon Blanc steals the spotlight in this blend. Nudged by the lagoon, with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even further at night. A beneficial diurnal range aids in even ripening and complexity while maritime winds encourage healthy vines with minimal intervention.

**in the vineyard** : **Slope** : south and north west facing vineyards

**Soil** : predominantly weathered shale & iron laterites

**Clones** : SB316 & SB11

**Cultivars** : Sauvignon Blanc 72%, Pinot Noir 20%, Chardonnay 8%.

**about the harvest**: Grapes were hand harvested in the cool morning.

**in the cellar** : Grapes were hand harvested in the cool morning, carefully sorted and whole bunch pressed. Only free run juice was used in the final blend to insure quality and regional expression. Malolactic fermentation was done on the base wine to soften the Sauvignon Blanc's natural acidity, adding a creamy texture. After blending and bottling, a secondary fermentation commenced in bottle for four weeks at 15 C. The MCC was then bottle matured and left on the lees before disgorgement. Time on lees: 12 months Degorgement date: September 2018 | Cases produced: 2600

