

Benguela Cove Vinography Chardonnay 2022

Embark on a journey of cool climate finesse delivered with a spectacle of citrus and tropical fruit. All these nuances are delicately introduced as the wine warms up bringing ginger, hazelnut, lemon-curd, loquat, lemon verbena to the fore. Great tension conveys its superb longevity that will bring more layers of aromas to life with age.

variety : Chardonnay | 100% Chardonnay
winery : Benguela Cove Lagoon Wine Estate
winemaker : Johann Fourie
wine of origin : Walker Bay
analysis : alc : . % vol rs : . g/l pH : . ta : . g/l
type : White
pack : Bottle **size** : 750ml **closure** : Cork

ageing : Cellaring potential: Enjoy now or let it mature for another 6 years.

Vinography encapsulates the spirit of our cool climate where the ocean meets ancient soils. This range represents a journal kept by both nature and winemaker on the Benguela Cove Wine Estate and highlights the unique characteristics of a single vineyard.

in the vineyard : Soil: weathered shale
Slope: west facing
Clone: CY 277
Ha: 1.77

about the harvest: Picked at optimal ripeness, the grapes were hand sorted.

in the cellar : After settling out some solids, the juice was transferred to barrel at the desired turbidity levels. Indigenous yeast strains were allowed for alcoholic fermentation to enhance aromatics and mouthfeel. Batonaged for the first two months, the wine was left to mature on its lees for the entire maturation period. To preserve freshness and vibrant fruit, it didn't undergo secondary malolactic fermentation.

Maturation: 11 Months | Oak: 100% new French oak | Production: 400 bottles.

