

Benguela Cove Vinography Sauvignon Blanc 2022

Lucious aromas of guava, lemon, quince and candied pineapple are chiseled with hints of floral and fynbos notes. Though expressive, the palate is tuned with a refined chalky texture, plenty of fruit weight and racy acidity. A flinty character persists to balance the creaminess, adding to the depth and character of this wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Benguela Cove Lagoon Wine Estate

winemaker : Johann Fourie

wine of origin : Walker Bay

analysis : alc : 14.1 % vol rs : 1.4 g/l pH : 3.33 ta : 6.16 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

2024 Platter's Wine Guide - 4.5 Stars

2023 Veritas Awards - Double Gold

2023 Tim Atkin SA Special Report - 94 Points

2023 Michelangelo Awards - Gold

ageing : Enjoy up to 6 years from vintage.

Fruit is the hero, honoured by the smart use of oak that frames beautifully. The wine defines power, backed by notes of flint and chalk to elevate the fruit. The 500L French oak barrels with Acacia heads adds a bohemian twist. It hits the sweet spot of Old World minerality and length that meets New World fruit and texture on the palate.

in the vineyard :

Soil: Shale with clay-rich sub soil

Slope: South Facing

Planted: 2006

Ha: 1.01

about the harvest: The grapes from our one hectare vineyard were hand-picked in the cool morning.

in the cellar : The bunches were destemmed and crushed, followed by 8 hours of skin contact to extract delicate flavours. The juice was settled for 48 hours, racked and inoculated with a sequential inoculation of non-saccharomyces (*Pichia kluyveri*) and saccharomyces yeasts. Transferred to barrel halfway through fermentation, the wine matured on its lees for ten months to add texture and complexity.

