

## Benguela Cove Pinot Noir 2022

This wine is a true impression of a vintage, packed with layers of fruit and intricate flavour nuances that makes you want to go back for more. The wine keeps you on the edge of your seat and surprises you with a medley of aromas that includes plum, mulberry, violet, and chocolate with a cool and earthy edge of fennel and dried Origanum.

Elegant yet powerful, this wine invites both savoury and sweet dishes.

Best enjoy with Springbok carpaccio with balsamic reduction, Aubergine lasagna, white chocolate truffles.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Benguela Cove Lagoon Wine Estate

**winemaker :** Kevin Grant & Johann Fourie

**wine of origin :** Walker Bay

**analysis :** alc : . % vol    rs : . g/l    pH : .    ta : . g/l

**type :** Red    **wooded**

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

**ageing :** Cellaring potential: 5 years from vintage

*"Our style of Pinot Noir is aiming at red fruit, a soft and elegant style of Pinot Noir. While it's made in a style to enjoy now the 2020 vintage will age gracefully to show even more varietal charm in years to come. I recommend cellaring a few bottles for later appreciation as the wine evolves with time."* - Winemaker, **Johann Fourie**

**in the vineyard :** Walker Bay is synonymous with outstanding Pinot Noir. Nudged by the Benguela Current, 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 south-west facing vineyards

Soil: Predominantly weathered shale, clay and iron laterites

Clones: PN115 & PN777

**about the harvest:** Grapes were handpicked at optimal potential, followed by bunch and berry sorting.

**in the cellar :** A four-day cold soak encouraged maximum fruit and colour extraction. Using 100% whole berries it was inoculated, followed by gentle punch downs twice a day. After alcoholic fermentation, it was pressed, settled and transferred to barrel for malolactic fermentation where it was kept until prior to bottling.

Maturation: 10 months; 30% new French oak barrels

Production: 16 barrels

