

## Benguela Cove Chardonnay 2023

This wine is confident and demands attention with its balance between freshness and focus. Apart from being beautifully balanced, the intensity, chalky texture, length, concentration and super long finish makes this a worthy competitor for the best Chardonnays of its kind.

Best enjoy with Blue cheese gnocchi, pungent washed-rind cheeses, escargot.

**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    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

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

**ageing :** Whilst the wine can be enjoyed now, it will benefit from two to five years of bottle ageing.

It is nearly impossible not to fall in love with the sumptuous aroma of this wine. Green-gold in color, elegantly knit aromas of flint, peach, melon and nougat lure you in and generously follows through on the palate. Met with fresh acidity, a gentle creaminess also envelops the palate, trailed with citrus zest, and a toasty finish. The mineral structure cuts through the textured mouthfeel leaving a fresh, clean finish. This wine, packed with character, is best explained as a wine of refined complexity.

**in the vineyard :** Walker Bay earned its repertoire for outstanding Chardonnay and these vineyards are consistently performing well. Nudged by the lagoon with vistas of the Atlantic Ocean, the beneficial diurnal range aids in even ripening and complexity. Maritime winds encourage healthy vines that needs minimal intervention.

Slope: two adjacent, west facing vineyards

Soil: weathered shale with very high calcium content

Clones: CY277 & CY96

**about the harvest:** Picked at optimal ripeness.

**in the cellar :** The grapes were hand sorted. Juice from two pressing cycles were divided into 4 batches that had different levels of exposure to oxygen and solids content with the juice going into fermentation. The wine was left on its lees for the entire maturation period to enhance palate texture.

25% of the wine was allowed to go through secondary malolactic fermentation to enhance richness, mouthfeel, and balance.

