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Benguela Cove Vinography Cabernet Sauvignon 2020

Ripe red fruits on the nose that follows through on the palate. Sweet notes of violets and hints of dried vanilla pods with nuances of tobacco and dried tomato leave adding to the layers of complexity of this elegant wine. The robust structure and expressive nose is balanced by well-integrated tannins and a lasting finish.

Osso bucco, oxtail ragu, chocolate fondant.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
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 : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** 0

2023 Veritas Awards - Double Gold

ageing : This wine will still shine 8 - 10 years from its vintage, developing richer layers as those cool notes start to dissipate.

Cab is King they say and a cool climate wine region carries that crown with flair. Assertively Cabernet Sauvignon with that quintessential aroma of blackcurrant, dried herbs, fynbos, salty liquorice, and hints of leather. A seamless balance between fruit and acidity backed with polished tannins - ensuring you take notice of the finesse this Cab brings to the table.

in the vineyard : Capitalising on the natural water masses that surround the estate, ensuring a temperate cool climate, cabernet sauvignon is due to shine on our Walker Bay Estate. The vineyards are situated on the shores of the lagoon which runs down towards the cold Atlantic Ocean. Meticulous care was given to the canopy management, allowing bunches to soak up the cool afternoon sun.

Slope: north-westerly facing vineyards
Soil: weathered shales
Clone: CS 46

in the cellar : Harvested at optimal ripeness, the grapes were cooled overnight followed by both bunch and berry sorting the next morning. After three days of cold maceration, the juice was allowed to warm up to 16 ˚C. To gently produce an elegant style with delicate fruit nuances, a combination of whole and crushed berry fermentation was performed. Alcoholic fermentation lasted eight days with gentle pump overs to encourage flavour and colour extraction. Pressed off the skins, after a 14-day extended post-fermentation maceration, the wine was settled in the tank and transferred to the barrel for malolactic fermentation and maturation.

Maturation: 20 months
Oak: 300L French oak, 40% new
Produced: 16 barrels