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Benguela Cove Sauvignon Blanc 2015

This wine is the happy outcome of its unique terroir and inspired winemaking, displaying typical characteristic of a cool climate coastal Sauvignon Blanc. Elegant and racy it follows in the quality footsteps of its award-winning predecessors. Enjoy its fruity tropical pineapple and kiwi flavours, complemented by subtle citrus notes and an integrated minerality.

The Sauvignon Blanc 2015 complements any seafood dish,especially grilled fish, crayfish and calamari. It is a wine that can also be enjoyed with grilled veal, pasta with creamy sauces and pesto. A wonderful companion to any meal, it should be served ice cold.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Benguela Cove Lagoon Wine Estate
winemaker : Kevin Grant & Johann Fourie
wine of origin : Walker Bay
analysis : **alc :** 13.50 % vol **rs :** 2.19 g/l **pH :** 3.25 **ta :** 6.09 g/l
type : White **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : A wine made to be savoured & enjoyed now but will reward careful cellaring for a number of years to come.

in the vineyard : Benguela Cove Lagoon Wine Estate is a 200 hectare lifestyle farm and exclusive luxury estate situated in Walker Bay, Hermanus. Overlooking the Bot River Lagoon and Atlantic Ocean these unusual maritime conditions ensure that this unique terroir produces outstanding quality grapes.

Vintage
A cool ripening period, and especially low night temperatures, contributed towards exceptional quality and flavour. The favourable conditions resulted in exceptionally flavourful and intense Sauvignon Blanc with good acidity. The 2015 harvest had the earliest start in decades and resulted in one of the best vintages for white wines with above average quality. The dry weather also led to one of the healthiest seasons in years.

Vineyards
Benguela Cove's close proximity to the Atlantic Ocean results in a cooler median daytime temperature and cool maritime winds that caress the vineyards at night. This favourable climate, use of covered crops and the direction in which the vines face aids in the slow ripening of these grapes. Low yielding vines that produced small, thick-skinned berries were harvested at different ripeness levels to capture a range of typical Sauvignon Blanc flavours from greener fig/lemon to riper tropical granadilla /melon fruit. Bunches were hand-picked in the cooler morning hours to retain the freshness of grape flavours.

in the cellar : After being harvested and destalked the grapes were left on the skin for a few hours. The wine was then cold-fermented in a reductive style in stainless steel tanks, with a specially selected yeast. The latter was based on the location of the vineyard and the flavours of the fruit prior to the harvest. After the completion of fermentation the wine was aged in stainless steel tanks and battonaged fortnightly until a month before bottling.