

100%  
ESTATE GROWN



#### IN THE VINEYARDS

Vinography encapsulates the spirit of our cool climate where the ocean meets ancient soils. Synonymous with producing elegant wines, this Petit Verdot is an exciting addition to the Walker Bay. It joins in the storytelling of Vinography, representing a journal kept by both nature and winemakers on the Benguela Cove Wine Estate to highlight the characteristics of a single vineyard. The vineyard performed above expectation with the promise of delivering a wine true to its origin.

**Soil:** Decomposed granite | **Slope:** north-east facing | **Clone:** 8719 |  
**Vine age:** 2008 | **Ha:** 0.95

#### CHARACTER

This power of this wine lies in its elegance and all the delicate nuances that define a sophisticated red wine. It delivers on a montage of red and dark fruit, hemmed with a gentle perfume of lavender, freshly pruned roses and hints of Turkish delight. To balance the fruit, overbaked capsicum, graphite notes and a slight peppery note adds a savoury gloss.

#### PERSONALITY

The Walker Bay is becoming renowned for Bordeaux varieties and surprise followers with gentle giants. This Petit Verdot is opulent yet poised with elegance, framed with delicate yet solid tannins and a freshness that persists right to the end. This wine is the epitome of class and finesse.

**Alc:** 14.1% | **pH:** 3.52  
**TA:** 5.65 g/l | **RS:** 2.44 g/l

#### IN THE CELLAR

Harvested at optimal ripeness, the grapes were cooled overnight followed by bunch- and berry sorting the next morning. After three days of cold maceration, the juice was allowed to warm up to 16 °C. To enhance the intrinsic qualities of petit verdot, a combination of techniques like whole berry fermentation and fermenting it at cooler temperatures were introduced to accentuate aromas and texture. Alcoholic fermentation lasted eight days with gentle pump overs to aid delicate flavour and colour extraction. Pressed off the skins before fermentation was completed, the wine was settled in tank and transferred to a barrel for malolactic fermentation.

**Maturation:** 22 months | **Oak:** French |  
**Production:** 660 bottles

#### BEST TO ENJOY

**Serving temp:** 14 - 16 degree C |  
**Cellaring potential:** Up until 10  
years from vintage

*Steamed and fried dim sum smoked trout | falafel tabbouleh with lemon yogurt*

My continued faith in Petit Verdot nurtured a commitment that was concluded in this wine. Great care and focus has gone into this varietal for the past few years, aligning viticultural and winemaking techniques to achieve what is desired to meet our expectations for this quality-single varietal bottling

~ Cellar Master, Johann Fourie