

Benguela Cove
LAGOON WINE ESTATE

2022
CHARDONNAY



WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN

IN THE VINEYARDS

Walker Bay earned its repertoire for outstanding Chardonnay and these vineyards are no exception. Nudged by the lagoon 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 while maritime winds encourage healthy vines that need minimal intervention.

Slope: Two adjacent, west facing vineyards

Soil: Weathered shale with very high calcium content

Clones: CY277 & CY96

WINE ANALYSIS

Alc: 13.5% | **pH:** 3.2

TA: 6.66g/l | **RS:** 1.2g/l

CHARACTER

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.

PERSONALITY

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 make this a worthy competitor for the best Chardonnays of its kind.

IN THE CELLAR

Picked at optimal ripeness, 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.

Maturation: 11 months; 40% new French oak

Production: 37 barrels

BEST TO ENJOY

Rich in texture and fruit even meaty dishes will succumb to its complexity.

Serving temperature: 10 - 12°C

Cellaring potential: 2 - 5 years from harvest date

“ We aim to produce a Chardonnay that is an expression of the vineyard. We, therefore, make subtle use of oak to celebrate its intensely fruited core.

I think this vintage might just be our best expression of Benguela Cove Chardonnay to date!

 Cellar Master, Johann Fourie ”

Blue cheese gnocchi
Pungent washed-rind cheeses
Escargot