

100%
ESTATE GROWN



IN THE VINEYARDS

Vinography encapsulates the spirit of our cool climate where the ocean meets ancient soils. It represents a journal kept by both nature and winemakers on the Benguela Cove Wine Estate and highlights unique characteristics of a single vineyard that became instrumental in shaping the wine. These special parcels were then diarised in a bottle to recall every detail from vineyard to cellar.

Slope: south facing | **Soil:** Shale with clay-rich subsoil

Clone: SB316 | **Planted:** 2006 | **Ha:** 1.01

CHARACTER

Lucious aromas of guava, lemon, quince and candied pineapple are chiselled with hints of floral and fynbos notes. Though expressive, the palate is tuned with a refined chalky texture, plenty of fruit weight and racy acidity. A flinty character persists to balance the creaminess, adding to the depth and character of this wine.

PERSONALITY

Fruit is the hero, honoured by the smart use of oak that frames beautifully. The wine defines power, backed by notes of flint and chalk to elevate the fruit. The 500 litre French oak barrels with Acacia heads add a bohemian twist. It hits the sweet spot of old World minerality and length that meets New World fruit and texture on the palate.

Alc: 13.22% | **pH:** 3.38

TA: 6.5 g/l | **RS:** 2.4 g/l

IN THE CELLAR

The grapes from our one-hectare vineyard, hand-picked in the cool morning and sorted at the cellar. The bunches were destemmed and crushed, followed by 8 hours of skin contact to extract delicate flavours. The juice was settled for 48 hours, racked and inoculated with a sequential inoculation of non-saccharomyces (*Pichia kluyveri*) and saccharomyces yeasts. Transferred to barrel halfway through fermentation, the wine matured on its lees for ten months to add texture and complexity.

Maturation: 10 months;

Oak: French and Acacia

Production: 621 bottles

BEST TO ENJOY

Serving temp: 10-12°C

Cellaring potential: Enjoy up to 6 years from vintage.

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Constantly striving for excellence, we seek out micro terroirs and apply various winemaking techniques to define a vintage to our best ability.

I take great enjoyment in this challenge and this wine is a great example of how we can push the boundaries.

Cellar Master, Johann Fourie

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