

LIGHTHOUSE COLLECTION
SAUVIGNON BLANC 2022
WINE OF ORIGIN WALKER BAY

100%
ESTATE GROWN



 IN THE VINEYARDS

The Lighthouse Collection was created to entice the palate with all the special qualities brought to you by a cool climate wine while being more approachable and accessible in its youth. As an ode to the treacherous yet extraordinary Cape coast, a lighthouse was built at the Benguela Cove winery, overlooking the vineyards, Bot River lagoon, and the Atlantic Ocean.

Harvested in the cool of the morning from ocean-facing northern and southern slopes, resulted in fruit-driven and fresh wines.


Slope: North and south-facing vineyards | **Soil:** Shale, clay and iron-rich laterites
Clones: SB316, SB317 and SB11

 CHARACTER

The aroma is explosive: gooseberry and grapefruit with hints of ripe guava, lemon zest, and top notes of rose blossoms. The fruit intensity fills your mouth and finishes with salinity and an oyster shell-like minerality. Melon, toffee apple, and white peach notes persist on the palate.

 PERSONALITY

This style of cool climate Sauvignon Blanc takes you right to the oceans' edge where you can smell the salt in the air. Following suit with its predecessors, this is a very popular wine. Bone-dry with a citrus-like acidity, this wine is reminiscent of the Old World while the fruit leaps from the glass to remind you where it is from. Its vibrant character makes it a great food companion but with plenty of fruit and a crisp palate, it's also perfect to pour as an aperitif.

 WINE ANALYSIS

Alc: 13.35% | **pH:** 3.34
TA: 6.3 g/l | **RS:** 3.1 g/l

 IN THE CELLAR

Cooled sufficiently and made reductively, the stage was set for a vibrant wine in the making. Efficient skin contact followed until the desired acid level was reached. The juice was settled for 48 hours and then carefully racked into the fermentation tank. Fermented in stainless steel tanks and 2000L wooden vats using winemaking techniques to enhance thiols, this wine spent 80 days on the lees, stirred up once a week to enhance mouth feel.

Production: 30 000 litres

 BEST TO ENJOY


The briny aftertaste is an open invitation to shellfish and creamy dishes alike.

Cellar potential:

Enjoy now or within two years
Serving temperature: 8 - 10°C

Smoked salmon salad with capers
Caprese salad with ripe tomatoes
and buffalo mozzarella

“ The versatility of this wine is the secret behind its following and success worldwide.

 Cellar Master, Johann Fourie

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