

Benguela Cove

LAGOON WINE ESTATE

WALKER BAY

PREMIUM SELECTION 2008

SAUVIGNON BLANC

SOILS

Benguela Cove Sauvignon Blanc originates from vineyards rooted in soils with some of the highest lime content in South Africa, mostly due to the deliberate addition of lime and gypsum during soil preparation. The different soil types originate from weathered Bokkeveld shale with areas of iron-rich ferricrete cobbles scattered in between. The use of straw bales for mulching and the establishment of cover crops have doubled the original organic content of the soil. Clay soils such as these also have a natural high soil water retention capacity, making it possible to limit the use of supplementary irrigation from fresh mountain water.

VITICULTURAL

The Sauvignon Blanc has been produced from several vineyard blocks, consisting of different clones on the cool south-eastern slopes of the site. The annual rainfall of 570mm is one of the lowest in the Walker Bay area. What this means is that the vineyards are less prone to fungi diseases, and together with the windy conditions and accurate weather data predictions, the use of fungi sprays are kept to a bare minimum. The low-yielding grapes, from small berries, were picked at different levels of ripeness to capture a range of typical Sauvignon Blanc flavours – from greener fig and asparagus to the riper tropical fruit flavours. Bunches were also hand-selected and harvested early in the morning to ensure the freshness of the grape flavours.

VINIFICATION

The grapes were harvested, destalked and an extended skin contact period was allowed. This was followed by cold fermentation with selected yeast strains and extended lees contact given for each of the different tanks. After the extended lees contact (sur lie) the wines went

through a blending process and left for another month to ensure good integration of the developing fruit flavours before bottling.

WINEMAKER'S TASTING NOTES

The 2008 Benguela Cove Sauvignon Blanc has balanced gooseberry, fig and asparagus flavours, backed by tropical undertones on the complex palate. The fuller style Sauvignon Blanc shows an excellent balance of fruit that will show more elegance and backbone as this cooler weather wine develops over time. The ageing potential is 1 – 2 years.

SERVING SUGGESTIONS

The Sauvignon Blanc complements any seafood dish, especially grilled fish, crayfish and calamari. It is a wine that can also be enjoyed with grilled veal and any pasta with a creamy sauce or pesto. A real food wine, it should be served icy cold.

WINE ANALYSIS

Alcohol:	12,97 vol. %
Residual Sugar (RS):	1.8 g/l
Total Acid:	7.2 g/l
pH:	3.54

LOCATION

Benguela Cove Wine Estate is situated on the R43, between Botriver and Fisherhaven – about 15 kilometers outside the whale watching capital of South Africa, Hermanus. Its closest vineyards, overlooking the Botriver lagoon, are about 4 kilometres from the cold Benguela current in the Atlantic Ocean. Situated halfway between two mountain ranges – the Palmiet and Babilonstoring – it is only an hour's drive from the Cape Town International Airport.

Schalk du Toit - Viticulturist

