

Benguela Cove
LAGOON WINE ESTATE

2024
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 & CY 96

WINE ANALYSIS

Alc: 13.9% | **pH:** 3.43

TA: 6.1 g/l | **RS:** 3.4 g/l

CHARACTER

It is nearly impossible not to fall in love with the sumptuous aroma of this wine. Straw gold in colour, elegantly knit aromas of hazelnut, shortbread biscuit, peach and yellow apple lures you in and generously follows through on the palate. Met with a bold acidity, a gentle creaminess also envelops the palate, trailed with citrus zest, nectarine and hints of Crème Brûlée. 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 fullness. Apart from being beautifully balanced, the intensity, chalky texture, length, concentration and super long finish makes 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 2 pressing cycles were divided into 4 batches that had different levels of exposure to oxygen and solids content with the juice going into fermentation. These 4 components were fermented and matured separately. 20% of the juice solids were not settled out and went straight into barrel while 50% of the juice was hyper-oxidised, with the balance treated reductive prior to the onset of fermentation. The wine was left on its lees for the entire maturation period to enhance palate texture. For a balanced acidity and enhanced richness and mouthfeel 30% of the wine was allowed to go through secondary malolactic fermentation

Maturation: 10 months, 50% new French Oak

Production: 29 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 since harvest date

Blue cheese gnocchi
Pungent washed-rind cheeses
Escargot

“ 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.” ”

 Cellar Master, Johann Fourie