

Benguela Cove
LAGOON WINE ESTATE

VINE TALKER

ESTATE AND TERROIR



Hermanus, Walker Bay Appellation



220 Ha (65 Ha vineyards), Established 2000



Maritime climate with direct coastal influence of direct Atlantic Ocean and lagoon winds.



Drip irrigation from fresh water dam



3m - 50m above sea level with prevailing winds for slower ripening. UNESCO-designated Kogelberg Biosphere (1880 floral and 100 bird species)



Slope

Diverse slopes in varying directions of North, South, East, West facing.



Star Varieties: Sauvignon Blanc, Syrah, Cabernet Sauvignon, Pinot Noir, Chardonnay, Semillon, Cabernet Franc, Merlot, Malbec

Age of Vines: Oldest 2003

Clones: Varying for each variety

Rootstock: Richter 110

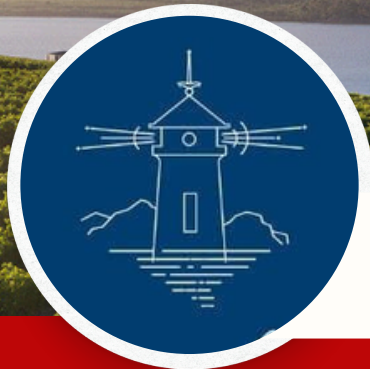
Trellis: Vertical Shoot Positioning (VSP)

Farming: Regenerative, certified sustainable viticulture with leading water and energy efficiencies. Straw and organic mulching with grape skin compost. Ducks for pest control, bee hives, owl boxes. Slow-releasing fertilizers and no chemicals.

SOILS

Limestone
Bokkeveld Shale
Quartz
Iron-rich Koffieklip
Decomposed Granite





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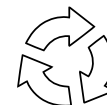
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CELLAR APPROACH

Conservation Champions: Cellar Master Johann Fourie is dedicated to harnessing the Estate's unique influence of ocean, wind, and sunlight - creating diverse microclimates. This special environment offers a rich palette of components that add layers of flavors, depth, and complexity to their wines. He ensures the wines reflect its unique terroir, using classic vessels while minimizing human intervention to preserve nature's essence. His techniques include cold soaking, gentle punch downs, barrel fermentation, and lees aging.



Precision pruned vines, hand and mechanically harvested. Strong focus for conservation holding Champion Status - Biodiversity Wine Initiative (BWI).



Carbon recycling programs and reduced footprint through 40% Solar power. Water conservation and waste management. Data-driven analysis to identify vine stresses.



Yeasts

Wild and Controlled Yeast used.



Filtering: Yes, coarsely at bottling

Fining: Yes, as needed

Vegan Friendly: Yes

Closure: Screwcap, Cork (conglomerated)

Bottles: Recycled glass and locally made. Lightweight options (from 390g)

VESSELS

Ceramic and Clay Eggs
Stainless Steel Tanks
French Oak (new and neutral)

