

WINE OF ORIGIN
WALKER BAY

Benguela Cove
LAGOON WINE ESTATE

VINOGRAPHY

2024 Chardonnay

100% ESTATE GROWN



Johann Fourie, Winemaker



WINE ANALYSIS

Alc: 13.5% | **pH:** 3.48 | **TA:** 6.2g/l | **RS:** 2.8g/l

CHARACTER

Embark on a journey of cool climate finesse delivered with a spectacle of citrus and tropical fruit. All these nuances are delicately introduced as the wine warms up bringing ginger, hazelnut, lemon-curd, loquat, and lemon verbena to the fore. Great tension conveys its superb longevity that will bring more layers of aromas to life with age.

PERSONALITY

This wine exuberates elegance. Immaculately constructed to honour fruit with a delicate balance between all the components. The fruit and acidity add that beautiful and lingering length that is translated into the wine's intensity and concentration on the palate. The smart use of oak adds structure and texture with a saline trail for a dry, rounded finish.

BEST TO ENJOY

Cellaring potential: 2024 - 2032

Serving temperature: 10 - 12°C

Roast Lamb | Earthy and Peppery flavours
Grilled Duck Breast

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: West facing vineyards | **Soil:** Weathered shale

Clone: CY277 | **Planted:** 2006 | **Ha:** 1.77

IN THE CELLAR

Picked at optimal ripeness, the grapes were hand-sorted and a whole bunch pressed. After settling out some solids, the juice was transferred to barrel at the desired turbidity levels. Indigenous yeast strains were allowed for alcoholic fermentation to enhance aromatics and mouthfeel. Batonaged for the first two months, the wine was left to mature on its lees for the entire maturation period. To preserve freshness and vibrant fruit, it didn't undergo secondary malolactic fermentation.

Maturation: 11 months

Barrel: 50% new French oak

Production: 680 bottles

Ageing potential: 8 years from vintage

“Constantly striving for excellence, we seek out micro terroirs and apply various winemaking techniques to define a vintage to our best ability. To learn about this Chardonnay vineyard, various clones were picked and vinified separately. This helped in shaping our learnings from diverse soil, slope, and clonal variations.”

Cellar Master, Johann Fourie