

Elegance. Nature. Excellence.



Step into the world of Benguela Cove – where the symphony of cool climate wines meets unparalleled beauty.

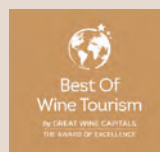
Enveloped by a lagoon, the endangered renosterveld, and an orchestra of over 100 diverse bird species, our estate stretches over 200 hectares with 70 hectares meticulously dedicated to vineyards.

Every sip you take from our tasting room offers a view that sweeps across our verdant landscapes and directly reflects our commitment to quality and environmental conservation.

Our estate doesn't just grow grapes, we are stewards of a delicate ecosystem that's home to myriad small animals and the ethereal magic of nature.

But don't just take our word for it. In 2022, the esteemed Tim Atkin MW, declared us his 'Top Cellar Door' choice in all of South Africa. The world too has taken notice – in 2023, Benguela Cove proudly stood as the 53rd Best Vineyard on the global stage.

We invite you to immerse yourself in this experience – where every glass holds a story, and every glance unveils a vista. Welcome to Benguela Cove. Here, excellence is not just an aspiration; it's our tradition.



PLATTERS

THE BENGUELA

Melange Cheeseboard

R600

Embark on a gourmet exploration with our cheese platter, featuring six select cheeses, each portioned at 60 grams.

Delight in the piquant Arla Danish Blue, savour the distinct Stonehouse Ber Kaas, relish the authentic Just Cheese Boerenkaas, enjoy the rustic charm of Karoo Crumble, indulge in the creamy Chevin, and revel in the rich Forest Hill Camembert.

Perfectly suited to compliment your wine selection.

THE BENGUELA

Bounty Board

R720

Savour the essence of Benguela Cove with our signature "Benguela Bounty Board."

Dive into six fresh oysters and 100g of smoked salmon, celebrating the ocean's freshness.

On land, our biltong and pancetta offer a symphony of savoury delights.

The local Karoo Crumble and Berg Kaas provide a perfect, piquant finish.

Experience the harmony of sea and soil on one exquisite platter.

BENGUELA

Butcher's Board

R650

Feast on our "Benguela Butcher's Board".

A prime selection of charcuterie including rich pancetta, aromatic fennel salami, succulent copa, spicy Chorizo Classico, smoked beef, traditional biltong, droëwors, and flavourful pastrami.

It's the pinnacle of meat craftsmanship on a plate.

THE CELLAR

Selection Platter

R500

Explore the "Cellar Selection Platter".

A refined collection of cheeses like the sharp Karoo Crumble and soft Camembert, alongside choice charcuterie including copa, biltong, and chorizo.

Perfect for the discerning palate.

LIVE OYSTERS

6 - R250 | 12 - R480

Dive into our live oysters, offered plain or with a zesty vinegar for an ocean-fresh experience.

Oysters & Effervescence:
Pair with Joie de Vivre Cap Classique

GLASS - R105 | BOTTLE - R320

Elevate your oyster experience with a bottle of Joie De Vivre Cap Classique. The crisp effervescence and refined bubbles perfectly complement the fresh, briny essence of our live oysters, with or without the zest of vinegar.

Master the Art of Sabrage
with Joie De Vivre

BOTTLE - R320

Purchase a bottle of our exquisite Joie De Vivre Cap Classique and unlock the ancient art of sabrage.

Learn to ceremoniously slice open the bottle for a sparkling celebration.

Seasonally Fresh, Personally Tailored

We pride ourselves on a menu that adapts to the freshest seasonal ingredients, guaranteeing top-quality dishes. We cater to various dietary needs, including vegan and gluten-free options – kindly give 24 hours' notice. Please alert your waiter to any allergies. For parties of 6 or more, a discretionary 12% service charge is added. Selections of cheeses, meats, and chocolates from our pairings are subject to change based on availability. Prices are subject to change without notice.

THE ULTIMATE
Benguela Cove
WINE PAIRING
EXPERIENCES

Savour the Harmony

CHEESE & WINE TASTING EXTRAVAGANZA

R220 PER PERSON

Ignite your palate with our exquisite Cheese & Wine Tasting Experience. Each pairing is a careful selection of our finest wines with gourmet cheeses, creating perfect harmony.

Begin with the crisp **Lighthouse Collection Sauvignon Blanc**, flawlessly matched with the robust Stonehouse Bergkaas.

Move on to the rich **Estate Chardonnay**, which elegantly compliments the creamy Karoo Swiss.

The **Estate Pinot Noir** comes alive with the luxurious Chevin and our house-made caramelised strawberry jam.

Indulge in the bold **Estate Syrah** paired with the distinctive Phantom Forest Ash Pyramid.

Conclude with the sweet symphony of our **Noble Late Harvest** and the delicate Karoo Crumble.

This experience is a ballet of flavours, a celebration of our dedication to wine and cheese mastery.

Elevate your Senses

CHEESE & CAP CLASSIQUE PAIRING

R275 PER PERSON

Indulge in an intimate pairing experience where the effervescence of Cap Classique meets the artisanal craftsmanship of fine cheese. With 15 grams of each cheese selected to complement our sparkling wines, your taste buds are in for a celebration.

The **Joie de Vivre**, with its vibrant bubbles and crisp finish, pairs beautifully with the bold, creamy Arla Blue, creating a dance of flavours.

The **Cuvée58**, a tribute to the golden hour, is seamlessly matched with the rich, sunset-hued Karoo Sunset cheese.

Lastly, the **Cuvée58 Rosé**, with its delicate blush and subtle berry notes, finds its match in the velvety Phantom Forest Ash Pyramid.

This pairing is an ode to the finer things in life, a true connoisseur's delight. This experience is a ballet of flavours, a celebration of our dedication to wine and cheese mastery.

Artisanal Elegance

CHARCUTERIE & WINE PAIRING

R240 PER PERSON

Discover the perfect blend of taste and tradition with our Charcuterie Pairing.

The **Cuvée58**, with its bright effervescence, is exquisitely coupled with the rich, savoury Pancetta.

Our **Lighthouse Collection Sauvignon Blanc**, known for its crisp notes, is artfully paired with the aromatic fennel salami.

The **Estate Pinot Noir**, with its soft tannins, gracefully complements the robust flavour of biltong.

The smoky depths of the **Estate Syrah** enhance the complexity of smoked beef.

Finally, the bold **Estate Cabernet Sauvignon** is the ideal counterpart to the spicy kick of Chorizo.

Each pairing is a curated experience of flavours, designed to elevate your charcuterie indulgence.

Decadence Unveiled

CHOCOLATE & WINE PAIRING EXPERIENCE

R275 PER PERSON

Cuvée58 Rosé & Acai-Infused White Chocolate
A delightful pairing that enhances the wine's red berry and pomegranate notes, complemented by acai berry antioxidants for a healthful twist.

Lighthouse Collection Sauvignon Blanc & Guava-Lemon White Chocolate
A zesty white chocolate duo that amplifies the wine's vibrant aromatics and balances its fresh acidity with creamy richness.

Lighthouse Collection Syrah & Cranberry-Pepper Milk Chocolate
Bold and unreserved, this pairing marries the cool-climate Syrah's character with the rich infusion of cranberries and white pepper in milk chocolate.

Estate Collage & Burnt Caramel Dark Chocolate
An elegant Bordeaux-style blend meets the depth of dark chocolate with burnt caramel, echoing the complexity and diversity of the estate.

Noble Late Harvest & Salted Dark Chocolate
A sumptuous dark chocolate with a hint of salt to draw out the intense fruit and honeyed notes of the wine, creating a luxurious taste experience.

Seasonally Fresh, Personally Tailored

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Vine to Glass

OUR SIGNATURE ESTATE WINE TASTING JOURNEY

R165 PER PERSON

Embark on a sensorial voyage with our Signature Estate Wine Tasting Experience.

Select any five from our array of estate-grown and bottled wines: the vibrant Sauvignon Blanc, the oak-kissed Chardonnay, the sumptuous Noble Late Harvest, the nuanced Pinot Noir, the spicy Syrah, the harmonious Collage, or the stately Cabernet Sauvignon.

Discover the pure expression of our terroir in every glass.

This is where earth's bounty and our winemaking passion meet.

SAUVIGNON BLANC

Blanc fumé style, nuances of kiwi, citrus and gunflint compliments an array of dishes.

Tim Atkin MW, 93 points
Platter's Wine Guide 2024
4.5 Stars

CHARDONNAY

A montage of citrus and stone fruits, balanced with hints of cashew nuts and white florals.

Trophy Wine Show 2023, Gold
Platter's Wine Guide 2024
4.5 Stars

NOBLE LATE HARVEST

The delicious dessert wine has wafts of honey, raisins and oil with heady notes of pineapple, orange peel, grapefruit and dried peaches

SA Terroir Awards 2023, National Winner
Platter's Wine Guide 2024
4.5 Stars

PINOT NOIR

Light, yet complex and elegant – a versatile food companion with enticing qualities that makes you come back for more.

Mosaic Top 5 Pinot Noir Awards 90+ points
Michelangelo 2023, Gold
Platter's Wine Guide 2024
4.5 Stars

SYRAH

A generous display of blueberry, plums and rose petals, a savoury olive note adds old world charm.

Tim Atkin MW, 93 points
Platter's Wine Guide 2024
4.5 Stars

COLLAGE

Quintessentially cool-climate, an array of aromas delivered with restraint, violets and clove persist.

Tim Atkin MW – 92 points
Veritas Wine Awards 2023 Gold
Platter's Wine Guide 2024
4.5 Stars

CABERNET SAUVIGNON

Elegantly executed to respect delicate fruit aromas framed with pine needle, fynbos and cedar.

Veritas Wine Awards 2023 Gold
Cabernet Sauvignon Challenge 2023, Gold
Platter's Wine Guide 2024
4.5 Stars

Bubbles & Brilliance

THE CAP CLASSIQUE CONNOISSEUR'S TASTING

R200 PER PERSON

Discover the pinnacle of sparkling sophistication in our Tutored Tasting of the celebrated Joie De Vivre Cap Classique, crowned with the esteemed Duimpie Bayly Vertex Trophy at the Veritas Awards 2023.

Delight in the Cuvée58 Brut, a testament to the finesse achievable in a cool-climate Sauvignon Blanc Cap Classique, reflecting the crispness and clarity of a perfectly cut diamond.

Revel in the Cuvée58 Rosé, an enchanting rose gold Pinot Noir bubbly, each bubble capturing the light and shadow play reminiscent of a diamond's 58 sparkling facets.

This experience is an ode to the art of Cap Classique, a chance to taste the gems of our vineyard.

JOIE DE VIVRE BRUT

A classic blend of Chardonnay and Pinot Noir, displaying pure fruit, notes of nougat and brioche.

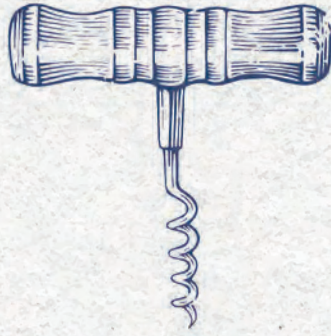
Tim Atkin MW, 2 points
Veritas Wine Awards 2023, Double Gold plus Vertex Trophy for Top Achiever
Amorim Cap Classique Gold
Platter's Wine Guide 2024, 4.5 Stars

CUVÉE58 BRUT

Highlighting cool-climate Sauvignon Blanc, celebratory, delicious and refreshing.

CUVÉE58 ROSÉ BRUT

Rose gold in colour, this Cap Classique shows prominent aromas of red berries, Turkish delight and pomegranate with undertones of violets on the nose.



BenguelaCove

LAGOON WINE ESTATE

CAP CLASSIQUE: A FUSION OF TRADITION AND MODERNITY

Enjoy the finesse of both classic and modern interpretations of Cap Classique, our bottle-fermented sparkling wines that epitomize elegance.

Joie de Vivre Brut Cap Classique

A classic blend of Chardonnay and Pinot Noir, displaying pure fruit, notes of nougat and brioche.

Tim Atkin MW, 92 points

Veritas Wine Awards 2023, Double Gold plus Vertex Trophy for Top Achiever

Amorim Cap Classique Gold | Platter's Wine Guide 2024, 4.5 Stars

CELLAR
DOOR

MAGNUM
1.5L

R320

Cuvée58 Brut Cap Classique

Highlighting cool-climate Sauvignon Blanc, celebratory, delicious and refreshing.

R185

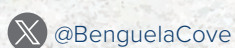
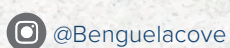
R365

Cuvée58 Rosé Brut Cap Classique

Rose gold in colour, this Cap Classique shows prominent aromas of red berries, Turkish delight and pomegranate with undertones of violets on the nose.

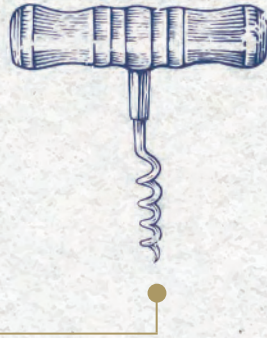
R185

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FLAGSHIP COLLECTION: EXCLUSIVE SINGLE-VINEYARD ELEGANCE

Celebrate the unique character of our terroir with our Flagship Collection, limited-edition artisan wines born from select single vineyards.

CELLAR DOOR

Catalina Sémillon (Limited amount bottled)

R1 950
3 bottle allocation set

Aromas of sweet peas, lemon grass, quince, orange blossom, greengage, white lily and fynbos.

Tim Atkin MW, 95 points | Platter's Wine Guide 2024, 5 Stars
SA Terroir Awards 2023, South Africa's Best in Class

Vinography Sauvignon Blanc

R550

It hits the sweet spot of old-world minerality and length that meets new-world fruit and texture on the palate.

Tim Atkin MW, 94 points | Platter's Wine Guide 2024, 4.5 Stars
Veritas Wine Awards 2023, Double Gold | Michelangelo 2023, Gold

Vinography Chardonnay

R600

This wine exudes elegance. Immaculately constructed to honour fruit with a delicate balance between all the components.

Tim Atkin MW, 93 points | Platter's Wine Guide 2024, 4.5 Stars
Michelangelo 2023, Double Gold

Vinography Petit Verdot

R615

Delivers on a montage of dark fruit like mulberry, hemmed with a gentle perfume of incense, freshly pruned roses, and hints of dark chocolate. To balance the fruit, baking spice, graphite notes, and a slight peppery note add a savoury gloss.

Michelangelo 2023, Double Gold | Platter's Wine Guide 2024, 5 Stars

Vinography Cabernet Sauvignon

R615

A seamless balance between fruit and acidity backed with polished tannins - ensuring you take notice of the finesse this Cab brings to the table.

Veritas Wine Awards 2023, Double Gold | Platter's Wine Guide 2024, 4.5 Stars

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Review us:



SIGNATURE ESTATE RANGE

Experience our classic range of estate wines, meticulously crafted to deliver on finesse, elegance and longevity.

Sauvignon Blanc

CELLAR
DOOR

MAGNUM
1.5L

R195

Blanc fumé style, nuances of kiwi, citrus and gunflint compliments an array of dishes.

Tim Atkin MW, 93 points | Platter's Wine Guide 2024, 4.5 Stars

Chardonnay

R295

A montage of citrus and stone fruits, balanced with hints of cashew nuts and white florals.

Platter's Wine Guide 2024, 4.5 Stars | Trophy Wine Show 2023, Gold (97/100)

Pinot Noir

R295

Light, yet complex and elegant – a versatile food companion with enticing qualities that make you come back for more.

*Platter's Wine Guide 2024, 4.5 Stars | Mosaic Top 5 Pinot Noir Awards, 90+ points
Michelangelo 2023, Gold*

Collage (Bordeaux Style Blend)

R325

R645

Quintessentially cool-climate, an array of aromas delivered with restraint, violets and clove persist.

*Platter's Wine Guide 2024, 4.5 Stars | Tim Atkin MW, 92 points
Veritas Wine Awards 2023, Gold*

Cabernet Sauvignon

R325

Elegantly executed to respect delicate fruit aromas framed with pine needle, fynbos and cedar.

*Platter's Wine Guide 2024, 4.5 Stars | Veritas Wine Awards 2023, Gold
Cabernet Sauvignon Challenge 2023, Gold*

Syrah

R295

R595

A generous display of blueberry, plums and rose petals, a savoury olive note adds old world charm.

Platter's Wine Guide 2024, 4.5 Stars | Tim Atkin MW, 93 points

Noble Late Harvest

GLASS

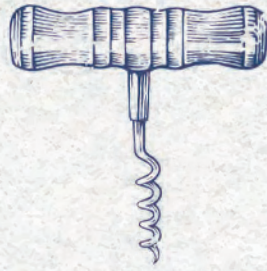
CELLAR
DOOR

R60

R235

The delicious dessert wine has wafts of honey, raisins and oil with heady notes of pineapple, orange peel, grapefruit and dried peaches.

Platter's Wine Guide 2024, 4.5 Stars | SA Terroir Awards 2023, National Winner



BENGUELA COVE LIGHTHOUSE COLLECTION: A SYMPHONY OF ELEMENTS

Unveiling the vibrant tapestry of terroir, the Benguela Cove Lighthouse Collection is a tribute to diversity, each bottle a masterpiece crafted by soil, slope, sea, and sunshine.

CELLAR
DOOR

Sauvignon Blanc

R130

Mouth-watering, delivers a fresh style with an abundance of citrus and tropical fruit.

Gold Wine Awards 2023, Gold
Vitis Vinifera 2023, Gold

Dry Rosé

R130

A delicious medley of fruit, florals. Its vibrant character is marked with expressions of strawberries, watermelon, and cherry-nougat, tailed by notes of citrus, pineapple, and lemon verbena.

Gold Wine Awards 2023, Gold
Rosé Rocks 2023, Gold

Moody Lagoon Red Blend

R175

Inviting, yet complex and balanced, this delicious all-rounder never fails to impress.

Vitis Vinifera 2023, Gold
Michelangelo 2023, Gold

Syrah

R175

Playful yet powerful, nuances of rose petal and bitter-sweet liquorice complete the experience.

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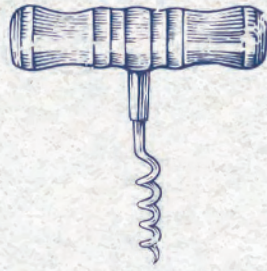
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UPGRADE YOUR ORDER TO A MAGNUM 1.5L

	MAGNUM 1.5L
Benguela Cove Estate Syrah	R595
Benguela Cove Estate Collage (Bordeaux Style Blend)	R645
Joie de Vivre Brut Cap Classique	
Cuvée58 Brut Cap Classique	R365

SOFT DRINKS

Appletiser	R40
Grapetiser	R40
Coke	R32
Coke Zero	R32
Cream Soda	R32
Sprite	R32
Fanta Orange	R32
Sparkling Water (660ml)	R55
Sparkling Water (330ml)	R35
Still Water (660ml)	R55
Still Water (330ml)	R35

BEERS & CIDERS

Savanna Dry	R49
Savanna Light	R50
Hunters Dry	R47
Windhoek Draught	R55
Windhoek Lager	R40

HOT BEVERAGES

Americano	R30
Single Espresso	R20
Double Espresso	R25
Cappuccino	R35
Red Cappuccino	R38
Flat White	R40
Latte	R40
Hot Chocolate	R48
Extras or alternatives Milk (Almond, Soya, Oat)	+R15

POT OF TEA

English Breakfast	R40
Ceylon	R40
Rooibos	R40

Get your Favourite Wines Delivered

For convenient online ordering, head to shop.benguelacove.co.za or purchase directly at our estate for exclusive cellar door prices. Enjoy delivery across the Western Cape at R100 for up to 12 bottles, plus R40 for each additional 6-bottle case. Nationwide delivery is available at R150 for up to 12 bottles with an added R40 per subsequent 6-bottle case. *Final prices may vary.

In the UK, Benguela Cove wines are available at www.manningsheath.com and www.leonardsleegardens.co.uk, or visit our estates for your purchase.

Gastronomic Bliss

AT MOODY LAGOON

BESPOKE WINE PAIRING EXPERIENCES

**Moody Lagoon, our restaurant is not just a place to dine;
it's where culinary artistry meets the finesse of winemaking.**

With pairings that require a day's notice,
we promise an experience that is worth the wait!

Oyster & Wine

PAIRING
EXPERIENCE

**R385
PER PERSON**

**Delve into the briny
depths of the ocean with our
Oyster & Wine Pairing,**
where each succulent oyster
is a fresh kiss of the sea, enhanced
by a curated wine companion.

Decadent Dessert

WINE PAIRING
EXPERIENCE

**R385
PER PERSON**

**Surrender to sweet indulgence
with our Dessert Wine Pairing.**
Each dessert is a masterpiece,
paired with wines that elevate
its richness and depth.

GOURMET TASTING MENU

For those seeking a journey through taste and aroma,
our Gourmet Tasting Menu offers a symphony of dishes,
each course paired with the perfect wine
to tantalise your senses.

Join us at Moody Lagoon for pairings that transform dining into an event to remember.

Seasonally Fresh, Personally Tailored

We pride ourselves on a menu that adapts to the freshest seasonal ingredients, guaranteeing top-quality dishes. We cater to various dietary needs, including vegan and gluten-free options – kindly give 24 hours' notice. Please alert your waiter to any allergies. For parties of 6 or more, a discretionary 12% service charge is added. Subject to change based on availability. Prices are subject to change without notice.