

Bellingham Sauvignon Blanc 2004

Colour: Pale straw with youthful hints of green.

Nose: Forthcoming complexity of green pineapple, green peppers and green figs with a discreet flinty note offset by ripe passion fruit and papaya.

Palate: Crisp, tangy and fresh with attractive tropical fruit follow through and a tangy fresh citrus grapefruit finish.

Overall: A dry, palate-filling zesty wine showing flavours typical of its cool climate origins and classic cultivar aromas and flavours. Best enjoyed early to fully appreciate its youthful freshness, as this wine will develop into a richer more 'asparagus' style as it evolves.

Serve well chilled as an aperitif or with fresh oysters, fresh asparagus, salmon Florentine, fresh Tuna tartar, Pan fried Calamari, mussels in a creamy sauce, grilled prawns, langoustines, crayfish and smoked chicken salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 13.1 % vol rs : 4.2 g/l pH : 3.32 ta : 5.9 g/l so2 : 134 mg/l fso2 : 46 mg/l

type : White **style :** Dry

pack : Bottle



in the vineyard : The grapes are sourced from select high altitude south facing vineyards with cool meso-climates in the Durbanville and Darling areas. Here ripening is slower, resulting in more intense varietal characteristics.

about the harvest: The grapes are picked at different stages of ripening to maximize flavours and accentuate intrinsic terroir traits. The fruit is handled with great care to preserve the precious varietal characteristics.

in the cellar : The grapes are expediently pressed in the early, cooler hours of the morning and utmost attention is paid to temperature control and minimal handling to optimise flavours. After rapid cold fermentation in stainless steel tanks, the wine spends some time on the lees, which provides extra dimensions and balance.