

## Bellingham Merlot 2003

**Colour:** Intense, deep, dark, rich ruby/purple with a bright magenta edge.

**Nose:** A forthcoming, complex and intense array of black cherries, spice, concentrated black berry, plums and hints of coffee and dark chocolate.

**Palate:** Full, round and elegant with a rich concentration of fruitcake and black cherry truffle flavours intermingled with vanilla and coffee. The ripe fruit tannins and well-integrated wood tannins allow for smooth drinking and the subtle firmness promises many years of aging.

**Overall:** An elegant, compelling wine with an intensity of flavour that will reward a number of years' maturity in the bottle, yet already sleek, lush and very drinkable.

Rosemary Rack of lamb, duck and cherry pie, beef fillet and veal Napolitana.

**variety :** Merlot | 100% Merlot

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :** alc : 14.69 % vol   rs : 3.4 g/l   pH : 3.35   ta : 5.51 g/l   va : 0.5 g/l   so2 : 110 mg/l   fso2 : 48 mg/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle

Veritas 2005 - Bronze

**in the vineyard :** Grapes were sourced from low-lying, low-yielding VSP (Vertical shoot positioned) trellised virus free vines in cool meso-climates, allowing for slower ripening to encourage maximum formation of fruit extract.

**about the harvest:** Harvesting takes place when optimum phenolic ripeness is reached.

**in the cellar :** After destalking, fermentation commences on the skins at 30°C for six days, cautiously utilizing two aerations per day to obtain the elegance of the variety. The young wine undergoes malolactic fermentation and is then aged in French oak for twelve months.



### Bellingham Wines

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