

Bellingham Shiraz 2003

Colour: Intense ruby with great depth and a gradation to a slightly lighter plum edge.

Nose: Forthcoming complexity of flamboyant mulberry and black berry fruit fragrances layered with delicate smokey and savoury aromas that are further underpinned with white pepper, cinnamon spice and discreet oak vanillins.

Palate: Smooth ripe rich black berry fruit on the entry with mouthfilling peppercorn spice and vanilla flavours well supported by firm ripe tannins and a rich lingering aftertaste.

Overall: A distinguished full-bodied Shiraz with concentrated berry fruit and spice flavours.

Spiced beef fillet salad, Moroccan lamb, rich game casseroles, smoked meats, glazed gammon, peppered beef goulash, roasted red meat with rich gravy, grilled fillet, rump and sirloin, mature hard cheese.

variety : Shiraz | 100% Shiraz

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 14.75 % vol rs : 3.8 g/l pH : 3.57 ta : 5.42 g/l va : 0.42 g/l so2 : 110 mg/l fso2 : 51 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

Bronze - International Wine and Spirit Competition (IWSC) 2005
International Wine Challenge 2005 - Seal of Approval

ageing : Well structured with great fruit intensity and firm tannins that promise to integrate further and develop interesting complexity on bottle maturation.

in the vineyard : The grapes are from six carefully selected vineyards in the coastal region. Soils are generally deep and well drained and the yields low.

about the harvest: Harvesting commences when the grapes reach optimum phenolic ripeness encouraging greater extract and soft ripe tannins.

in the cellar : Once the grapes are destalked, a 4 day cold soak precedes fermentation where the juice is gently fermented on the skins until dry with two aerations per day. The wine is then pressed and transferred into 25% American and 75% French oak casks (30% new wood) in which malolactic fermentation takes place and the wine matures for 13 months.

