

Bellingham Spitz Chardonnay 2003

Colour: Clear and brilliant, light gold in colour with green hues.

Nose: Elegant, open and understatedly complex with unfolding layers of lemons, buttery toast, vanilla and delicate honey aromas.

Palate: Rich textured mouth-filling flavours of orange peel, butterscotch and lemon cream. The excellent integration and balance of all the components adds elegance. The rich zingy citrus after-taste provides a savoured lengthy pleasure.

Overall: An elegant and complex full bodied Chardonnay, with big character expressions which gives it great maturation potential and makes it well suited for food.

variety : Chardonnay | 100% Chardonnay

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 13.93 % vol rs : 4.0 g/l pH : 3.27 ta : 5.80 g/l

type : White style : Dry body : Full taste : Fruity wooded

pack : Bottle

Chardonnay du Monde 2005 - Silver

Councils Mondial de Bruxelles 2005 - Silver

International Wine Challenge 2005 - Seal of Approval

Winemaker's Choice Awards 2005 - Diamond

in the vineyard : The grapes were sourced from choice cool mountain and hillside vineyards in the Walker bay and Darling areas. Special attention was given to selecting clones, which favor serious wood maturation.

about the harvest: The grapes were harvested in three tries at optimum phenolic ripeness, to obtain the full flavours and desired alcohol levels.

in the cellar : The grapes from the different vineyards were crushed separately and placed in new French oak barrels for natural fermentation. A period lees contact followed after which the wines continued the maturation in wood for twelve months, resulting in well-integrated fruit and wood flavours.



Bellingham Wines

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