

Bellingham The Maverick Chenin Blanc 2004

Colour: Brilliant pale gold with hints of green.

Nose: Alluringly perfumed with layers of tropical fruit, peaches and cream and intriguing hints of vanilla and spice.

Palate: Big, bold and fully rounded with flavours of melon, apricot and subtle spice seamlessly integrated with creamy vanilla oak nuances and a long complex finish.

Overall: A dry, lightly-wooded, lavish and full-bodied wine with a well-rounded mouthfeel that blossoms on the palate.

Enjoy with salmon, gamefish, ostrich Carpaccio, vegetarian ragout, creamy chicken and pasta dishes, or even venison with dried apricots.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bellingham Wines

winemaker : Graham Weerts

wine of origin : Coastal

analysis : alc : 15.02 % vol rs : 5.4 g/l pH : 3.46 ta : 6.39 g/l

type : White **wooded**

pack : Bottle

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class

Bronze - International Wine and Spirit Competition (IWSC) 2005

Michelangelo Awards 2005 - Silver Medal

International Wine Challenge 2005 - Seal of Approval

Winemaker's Choice Awards 2005 - Diamond

Veritas Award 2005 - Double Gold

in the vineyard : The grapes were hand-picked from exceptional pocket of old, low-yielding Chenin Blanc bushvines, growing at high altitude, in the Stellenbosch Region. Cool open canopies for penetration of sunlight.

about the harvest: Grapes harvested at 29° Balling.

in the cellar : Partial whole bunch pressing; single lot fermentation with 50% in new oak barrels with D47 yeast for seven weeks; left on full lees for a further four months.

Bellingham Wines

Wellington

+27.218704200

www.bellinghamwines.com
