

## Bellingham The Maverick Syrah 2003

Colour: Deep rich ruby red with a gradation to a lighter edge

Nose: Forthcoming complexity of cracked black and white pepper spice, hints of rich chocolate and mocca, underlying generous mulberry fruit with subtle floral suggestions of violets and dried indigenous fynbos.

Palate: Rich full-bodied entry with ripe mulberry and plum fruit flavours well integrated with wood spice balanced by firm ripe tannins ending with a smooth persistent richness of fruit.

Overall: An opulent richly textured full-bodied wine that is approachable already, yet has the structure to develop interesting complexity and further integration on ageing.

Ostrich fillet with a mulberry berry jus, Moroccan Lamb, grilled prime rib coated with coarse salt, mustard seeds and ground black pepper corns, matured cheeses.

**variety :** Shiraz | 90% Shiraz, 10% Viognier

**winery :** Bellingham Wines

**winemaker :** Graham Weerts

**wine of origin :** Coastal

**analysis :** alc : 14.58 % vol   rs : 4.4 g/l   pH : 3.52   ta : 6.04 g/l

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

**pack :** Bottle

Best in class Silver - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Bronze

Winemaker's Choice Awards 2005 - Highly Regarded

Veritas Award 2005 - Bronze

**in the vineyard :** The Shiraz grapes were handpicked from two vineyard blocks, yielding 4 and 8 tons per hectare individually. The trellised vines grow on deep well-drained decomposed granite covered shale soil. The grapes were harvested in mid season at 25° Balling. The Viognier grapes were hand picked from five-year-old very low yielding vineyards also from the Perdeberg region.

**in the cellar :** The Shiraz vineyard blocks were harvested separately crushed and during fermenting received two daily aerations. The wine was removed from the skins straight after fermentation and spent 18 months in new French oak. The Viognier juice was fermented in second fill French oak, using long slow, natural fermentation and left on the lees for seven months. The style of the Shiraz invited the marriage with the Viognier, and the 10% was blended into the Shiraz prior to bottling in August 2003.



### Bellingham Wines

Franschhoek

021 870 4200

[www.bellinghamwines.com](http://www.bellinghamwines.com)