

Bellingham Chardonnay 2004

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

Nose: Elegant, open and understatedly complex with unfolding layers of lemons, creamy vanilla, ripe melons and orange peel aromas.

Palate: Rich textured mouth-filling flavours of orange peel, butterscotch and lemon cream follow through. The excellent integration and balance of all the components adds elegance. The rich yet fresh and lively long after-taste provides a savoured 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.

Enjoy well chilled on its own or with grilled line and game fish, seafood cassoulet, vegetarian tian, ostrich carpaccio, chicken a la king or a crisp Caesar salad.

variety : Chardonnay | 100% Chardonnay

winery : Bellingham Wines

winemaker : Graham Weerts

wine of origin : Coastal

analysis : alc : 14.18 % vol rs : 3.3 g/l pH : 3.43 ta : 5.74 g/l

type : White **wooded**

pack : Bottle

Michelangelo Awards 2005 - Silver Medal

in the vineyard : The grapes were sourced from identified vineyards with open canopies for maximum sunlight penetration varying from cool meso-climates to slightly warmer, as the various clones prefer different conditions in which they perform best. Special attention was given to selecting clones, which favour serious wood maturation.

about the harvest: The grapes were harvested at optimum phenolic ripeness to obtain the full flavours and desired alcohol levels. The grapes from the different vineyards were crushed separately.

in the cellar : 70% of the wine was fermented in stainless steel tanks and was left on the lees for 9 months. The other 30% was placed in new oak (75% French 25% American) barrels for fermentation undergoing oxidative vinification. The wine spent a period of 9 months on the lees in barrel resulting in well-integrated fruit and wood flavours



Bellingham Wines

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