

## Bellingham Cabernet Sauvignon 2003

Colour: Deep, velvet, rich and ruby.

Nose: An intense and luscious melange of blackcurrant, cassis, cacao and walnut aromas tantalize the senses.

Palate: A deep, rich elegance with an abundance of concentrated ripe blackberry, cassis and nut flavours. A well balanced, and very smooth, complex palate, with ripe but firm tannins and a long, full finish.

Overall: A serious full-bodied, fruit driven red wine, with promising years of aging potential.

Ideal when served with fillet of beef, braised lamb shanks, oxtail in red wine, osso bucco and ripe cheeses.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :** alc : 14.23 % vol   pH : 3.64   ta : 5.48 g/l

**type :** Red

**pack :** Bottle

**ageing :** Promising 10 years of aging potential.

**in the vineyard :** The grapes are of specific clones (46 and 205) from selected vineyards, bearing low yields, predominantly from the Stellenbosch and Darling areas. Canopy management allows for slow ripening and the optimum development of varietal flavours.

**about the harvest:** Harvesting commences at phenolic ripeness.

**in the cellar :** The grapes from each vineyard and the different clones are vinified separately. Long gentle fermentation on the skins is completed after six days at 30°C. Wood maturation for twelve months in new French barriques and 10% American oak barrels allows for well integrated fruit and wood flavours. The wine from the different barrels and clones are then blended together for the specific style.

