

## Bellingham Shiraz 2004

Colour: Rich ruby with great depth and gradation to a lighter plum edge.

Nose: Outspoken layers of flamboyant black berry fruit, delicate tobacco spice, smoked meatiness and white pepper aromas underpinned by discreet oak vanillins.

Palate: Smooth sun ripened black berry fruit flavours on the entry with mouth filling seamless wood spice and vanilla notes well supported by firm ripe tannins and a rich lingering aftertaste of toasted almonds and mocca.

Overall: A distinguished full-bodied Shiraz that strikes a balance between bold fruit and classic restraint.

Spiced beef fillet salad, Moroccan lamb, rich game casseroles, smoked meat, beef goulash, red meat roasts with rich gravy, grilled fillet, rump and sirloin and mature hard cheese.

variety : Shiraz | 100% Shiraz

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 14.40 % vol rs : 4.4 g/l pH : 3.50 ta : 5.73 g/l

type : Red style : Dry body : Full wooded

pack : Bottle

Bronze - International Wine and Spirit Competition (IWSC) 2005  
International Wine Challenge 2005 - Seal of Approval

ageing : Well structured with great fruit intensity and firm tannins that promise to integrate further and develop complexity on bottle maturation for up to 10 years.

in the vineyard : The grapes are selected from six vineyards in the coastal region where soils are generally deep and well drained and the yields low (6-8 tons per hectare).

about the harvest: Harvesting commences when the grapes reach phenolic ripeness (24-26°B) ensuring maximum extract and soft ripe fruit tannins.

in the cellar : The grapes are destalked, crushed and the juice left on the skins for a 4 day cold soak before fermentation on the skins until dry with 2 aerations per day. The wine is then pressed and 70% is transferred into 10% new American and 20% new French oak casks; the remainder being 90% French and 10% American 2nd, 3rd and 4th fill barrels in which malolactic fermentation takes place and the wine matures for a further 13 months.



### Bellingham Wines

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