

## Bellingham Cabernet Sauvignon Merlot 2003

Colour: Medium depth ruby with a plum edge.

Nose: Enticing nose with intense fragrances of soft ripe black berry fruit intermingled with aromas of black cherries, crushed herbs and hints of vanilla and liquorice.

Palate: Full, forward fruit and medium structured with prominent juicy berry fruit, coffee and chocolate flavours with a creamy texture, gentle ripe tannins and a touch of vanilla on the finish, refreshing crisp finish with a fruity aftertaste.

Overall: Attractive very drinkable red blend with typical Cabernet Sauvignon berry intensity and structure well rounded by the sleek lush and juiciness of Merlot.

Wonderful wine for stews, roasts and general winter fare. A must for steaks, blue-veined cheese, mature cheddar and tomato based vegetarian and pasta dishes.

**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 3.0 g/l   pH : 3.54   ta : 5.76 g/l

**type :** Red   **body :** Medium   **taste :** Fruity   **wooded**

**pack :** Bottle

**ageing :** Enjoy immediately or within 3 years.

**in the vineyard :** Origin: Coastal Region - Paarl, Perdeberg

Vineyard Practice: The Cabernet Sauvignon grapes are specific clones from vineyards selected for their low yields (7-9 tons per hectare) and slow ripening properties. The Merlot grapes are sourced from low-lying, low-yielding vineyards, allowing for slower ripening to encourage maximum flavour development.

**about the harvest:** Harvesting commenced at maximum phenolic ripeness (24 - 25° Balling).

**in the cellar :** Each cultivar is vinified separately for pure varietal expression. Alcoholic fermentation was completed after 6 days at 28°C on the skins with 2 pump-overs per day. Malolactic fermentation is completed on French oak staves with 3 months further maturation on wood.

