

Bellingham Spitz Merlot 2003

Colour: Intense black velvet tonality to the edge.

Nose: Generous layers of red roses and violets, ripe cherry, liquorice, nutty aromas integrated with vanilla oak complexity.

Palate: Rich and smooth medium bodied entry with intense ripe black cherry and plum flavours vanilla spice and red berry finish.

Overall: Impressive yet graceful and smooth with true expression of variety. Softly structured but with sufficient intense fruit and firm tannin support to promise great potential on further bottle maturation.

Hearty beef or lamb stews, Moroccan style meat dishes, Moussaka or aubergine dishes, roast duck with fruit sauces, mature cheese.

variety : Merlot | 100% Merlot

winery : Bellingham Wines

winemaker : Graham Weerts

wine of origin : Coastal

analysis : alc : 15.23 % vol rs : 3.5 g/l pH : 3.55 ta : 5.91 g/l

type : Red **body :** Medium **wooded**

pack : Bottle

in the vineyard : **Origin:** Coastal Region - Stellenbosch and Perdeberg

Vineyard practice

Grapes were sourced from gentle rolling slopes with dense clay soils perfect for Merlot requirements. Low-yielding vineyards in ideal meso-climates, allow for slower ripening to encourage maximum formation of fruit extracts. Narrow open canopies with vertical shoot positioning for maximum sunlight penetration; low cropping.

about the harvest: Harvesting took place when optimum phenolic ripeness was reached.

in the cellar : After destalking grapes were cold macerated for 4 days followed by slow gentle fermentation on the skins at 30°C for six days, cautiously utilizing two aerations per day to obtain the elegance of the variety. The young wine was trained to barrel where it underwent malolactic fermentation and was then aged in new French oak barriques for fifteen months.



Bellingham Wines

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