

Bellingham The Maverick Chenin Blanc 2005

Colour: Brilliant gold with glimmers of green.

Nose: Generous tropical fruits with peach and orange blossom and vanilla cream complexity.

Palate: Round, rich tropical fruit and vanilla intensity finishing with crisp lingering somewhat spicy aftertaste.

Overall: A well wooded full-bodied dry white wine with fantastic depth and complexity.

Enjoy with salmon, gamefish, ostrich Carpaccio, vegetarian ragout, creamy chicken and pasta dishes, or even venison with dried apricots.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 14.95 % vol rs : 10.0 g/l pH : 3.33 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

Best White Wine SAA wine selections 2006

Silver Medal - Michaelangelo Awards 2006

Silver Veritas Award 2006

about the harvest: The grapes were handpicked from exceptional pockets of old, Chenin Blanc bushvines with yields of a mere 1.5 to 3 tons per hectare, growing at high altitude in the Stellenbosch Region with cool open canopies for maximum penetration of sunlight. Grapes harvested at 24° Balling.

in the cellar : Partial whole bunch pressing; single lot fermentation with 50% in new oak barrels with D47 yeast for seven weeks; left on full lees for a further three months. Other 50% fully tank fermented.



Bellingham Wines

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