

Bellingham Chardonnay Semillon 2006

Colour: Pale straw with suggestions of green.

Nose: Open inviting zesty aromas of orange rind and melons layered with a slight herbaceousness and delicate orange blossom floral nuances.

Palate: Crisp and refreshing with lively citrus and herbaceous flavours. Well balanced with a very pleasant mouth feel and a lingering aftertaste.

Overall: A dry refreshing well balanced fruity blend that is very easy drinking.

As aperitif or with light creamy pasta dishes, seafood, grilled chicken, mezze platters or grilled vegetables.

variety : Chardonnay | 70% Chardonnay, 30% Semillon

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.2 g/l pH : 3.42 ta : 5.78 g/l

type : White

pack : Bottle

ageing : Enjoy young to fully appreciate the refreshing fruit character.

in the vineyard : Vineyard locations are selected according to the best quality grapes required for the intrinsics of the blend. Average yields between 8-10 tons per hectare.

about the harvest: The grapes from the individual vineyards are harvested at optimal phenolic ripeness (22-24°B).

in the cellar : The grapes from each vineyard are vinified separately. A portion of the Chardonnay is wood matured and under goes malolactic fermentation. The Chardonnay and Semillon are blended together to create a wine in which the characteristics of the two varietals create a harmonious expression of flavour and balance. Blend left on the fine lees until bottling.



Bellingham Wines

Franschhoek

021 870 4200

www.bellinghamwines.com