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Bellingham Sauvignon Blanc / Chardonnay 2006

Colour: Pale straw with a green glow.
Nose: Perky green pineapple and citrus layered with attractive green melon and pear drop aromas and slight biscuity nuances.
Palate: Dry and light bodied with zesty acidity well balanced with mouth filling citrus and pineapple flavours gently rounded off by an attractive crisp finish.
Overall: A deliciously drinkable blend combining the freshness of Sauvignon Blanc with the richness of Chardonnay.

Great as an aperitif or with seafood, chicken stir fry, light creamy pasta dishes, crumbed pork or grilled vegetables.



variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Chardonnay
winery : Bellingham Wines
winemaker : Niel Groenewald & Mario Damon
wine of origin : Coastal
analysis : **alc :** 13.08 % vol **rs :** 3.6 g/l **pH :** 3.38 **ta :** 5.95 g/l
type : White
pack : Bottle **closure :** Cork

ageing : Best enjoyed in the freshness of youth, or within 2 years.

in the vineyard : Vineyards selected according to terroir suited to each varietal most beneficial to the blend. Yields average 7-9 tons per hectare.

about the harvest: Grapes harvested at phenolic ripeness (22-24ºB).

in the cellar : Varieties are vinified separately for purity of cultivar expression. After cold fermentation at 14°C Sauvignon Blanc is left on the lees for approximately 30 days. The Chardonnay is vinified to enhance maximum fruit. After blending, the wine is left on the fine lees until bottling and has a further 2 months bottle maturation for full integration before release.