

## Bellingham Merlot 2004

Colour: Opaque ruby with a pink edge.

Nose: Intense and complex with an attractive array of black cherries, eastern spices, ripe plums and dark chocolate underpinned by hints of vanilla oak.

Palate: Full, round and voluptuous with a fresh and lively concentration of ripe berry fruit flavours intermingled with cacao and mocca vanilla. The ripe fruit tannins and well-integrated oak allow for smooth drinking.

Overall: An attractive medium bodied red wine with a supple structure facilitating sleek smoothness for early drinking, yet potential to develop further complexity and integration for up to 5 years.

Rosemary Rack of lamb, duck and cherry pie, beef fillet and veal Napolitana.

**variety :** Merlot | 100% Merlot

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol rs : 3.8 g/l pH : 3.44 ta : 5.8 g/l

**type :** Red **wooded**

**pack :** Bottle

**in the vineyard :** Grapes were sourced from low-lying, low-yielding (6-8 tons per hectare) trellised vines in cool meso-climates allowing for slower ripening to encourage maximum formation of fruit extract.

**about the harvest:** Harvesting commences at optimum phenolic ripeness(24-25°B).

**in the cellar :** After destalking and a 4 day cold soak on the skins, fermentation commences at 30°C for 6 days until dry incorporating 2 aerations per day to obtain the elegance of the variety. The young wine undergoes malolactic fermentation and is then aged in French oak (30%new) for 14 months.



### Bellingham Wines

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