

Bellingham Sauvignon Blanc 2006

Colour: Pale straw and bright with youthful green flashes.

Nose: A graceful mosaic of green pineapple, green apples, limes, pink grapefruit and pear drop fragrances.

Palate: Crisp and refreshing with attractive tropical fruit flavours and a zesty citrus finish.

Overall: A dry, palate-filling tangy wine with typical Sauvignon Blanc characteristics reflecting cool climate origins.

Serve well chilled as an aperitif or with fresh oysters, fresh asparagus, salmon Florentine, fresh Tuna tartar, Pan fried Calamari, mussels in a creamy sauce, grilled prawns, langoustines, crayfish and smoked chicken salad.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 12.99 % vol rs : 4.3 g/l pH : 2.96 ta : 7.80 g/l

type : White

pack : Bottle

ageing : Best enjoyed in the freshness of youth or within 2 years to fully appreciate its liveliness.

in the vineyard : The grapes are sourced from high altitude south facing vineyards with cool meso-climates where ripening is slower, resulting in more intense varietal characteristics. Yields per Hectare are between 5 and 9 tons.

about the harvest: The grapes are picked at different stages of ripening between 20-24°B to maximize flavours and accentuate intrinsic terroir traits as well as stylistic expression.

in the cellar : The grapes are pressed in the early, cooler hours of the morning and utmost attention is paid to temperature control and minimal handling to optimise flavours. After rapid cold fermentation in stainless steel tanks with aromatic yeasts, the wine spends 4 to 5 months on the lees providing extra dimension and balance.

