

Bellingham Fair Maiden 2007

Bright pale gold with youthful green flashes. Attractive tropical fruit, ripe peach, zesty citrus and floral fragrances with discreet vanilla spice overtures. Lush full bodied entry with ample fruit intensity well balanced by racy acidity and a pleasing long and fresh aftertaste.

Best served chilled at 6° to 8° C with food. Great compliment to seafood risotto, grilled calamari, slow roasted chicken with stuffing and veal parmigiano.

variety : Chenin Blanc | 40% Chenin Blanc, 30% Chardonnay, 15% Viognier, 7% Grenache, 4% Roussanne, 4% Verdelho

winery : Bellingham Wines

winemaker : Niël Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 5.23 g/l pH : 3.29 ta : 7.43 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

2008 International Wine & Spirit Competition - Silver Medal

2008 MUNDUSvini Great International Wine Award - Gold Medal

2008 Michelangelo International Awards - Silver Medal

2008 Old Mutual Trophy Awards - Bronze Medal (72/100)

Decanter Awards 2008 - Silver

International Wine Challenge 2008 - Gold Medal

Monde Selection Awards, Brussels 2008 - Gold Medal

2008 Swiss International Air Lines Wine Awards – Seal of Approval

ageing : This wine is full bodied and generous already promising interesting secondary characteristics on up to 5 years bottle maturation.

in the vineyard : Age of vines: From youngest 3 year old vineyards to mature 25 year old sites.

Climate: Cool growing season with extended sunlight for long slow ripening.

Soils: GIS studies were done on each location for optimal varietal placement.

Trellis: Combination of bush vines and trellised.

about the harvest: Varieties were harvested separately by hand in January and February at an average ripeness of 25° B. The yield was between 7-8 tons/ha.

in the cellar : Each variety was handled separately and fermented in French oak with partial malolactic fermentation in barrel. 50% new oak and 50% second fill. Varietals were blended together and aged in oak for a further 11 months.



Bellingham Wines

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