

## Bellingham St. Georges 2005

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A brave and bold full bodied blend of Merlot, Pinotage and Cabernet Franc revealing layers of succulent dark forest berry fruit, roast cacao, vanilla bean and yule spice supported by smooth silky tannins and well married dapper oaking.

Best enjoyed at 16° C and will benefit by decanting an hour before drinking.

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**variety :** Merlot | 43% Merlot, 30% Pinotage, 27% Cabernet Franc

**winery :** Bellingham Wines

**winemaker :** Niël Groenewald

**wine of origin :** Coastal

**analysis:** alc : 14.0 % vol    rs : 3.0 g/l    pH : 3.57    ta : 6.1 g/l

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Cork

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2009 Berlin Wine Trophy - Gold Medal

2008 International Wine & Spirit Competition - Bronze Medal

2008 Old Mutual Trophy Awards - Bronze Medal (70/100)

2008 Decanter Awards - Bronze Medal

Monde Selection Awards, Brussels 2008 - Silver Medal

2008 Swiss International Air Lines Wine Awards - Bronze Award

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**ageing :** Assertive yet approachable already promising intriguing secondary maturation characteristics and further complexity and integration for up to 10 years in a temperature controlled cellar.

**in the vineyard :** Age of Vines: Between 10 and 15 years old.

Climate: Cool growing season with long, slow ripening period.

Soils: Predominantly Shale

**about the harvest:** Varietals were harvested separately by hand at an average ripeness of between 24° and 26° B. The average yield was 7-8 tons/ha.

**in the cellar :** Varietals were fermented separately in stainless steel tanks. Malolactic fermentation took place in barrel. 50% new wood and 50% second fill French oak barrels were used. Varietals were blended together and received further wood maturation in oak barrels for 18 months.



### Bellingham Wines

Franschhoek

021 870 4200

[www.bellinghamwines.com](http://www.bellinghamwines.com)