

## Bellingham Shiraz with a splash of Viognier 2005

A bold and expressive wine with substantial ripe black berry, fragrant violet and spice overtures perfectly supported by firm ripe tannins and seamless oak integration.

Enjoy with your favourite steak, goulash stews, venison casseroles or matured cheese.

**variety :** Shiraz | 98% Shiraz, 2% Viognier

**winery :** Bellingham Wines

**winemaker :** Niël Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol    rs : 4.90 g/l    pH : 3.54    ta : 5.75 g/l

**type :** Red    **wooded**

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

2008 Swiss International Air Lines Wine Awards – Bronze Award

**ageing :** Although already approachable, this wine has ample structure to develop depth and dimension on cellaring.

**in the vineyard :** Grapes is selected from 6 vineyards in the cool coastal region where soils are generally deep and well drained and the yields low (6-8 tons/ha). The Shiraz is selected from prime vineyards for maximum ripeness and varietal expression.

**about the harvest:** Harvesting commenced when the grapes reached ripeness between 24° to 25° B ensuring maximum extract and soft ripe tannins.

**in the cellar :** Extra excitement and intrigue is added by an interesting co-ferment with a splash of Viognier. After malolactic fermentation in barrel, the wine is matured in French oak for 12 months.



### Bellingham Wines

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