

Bellingham Chardonnay with a splash of Viognier 2006

A richly expressive wine with pronounced tropical pineapple and tangerine, fragrant peach and lemon cream appeal.

Best enjoyed slightly chilled with roast chicken, creamy risotto, grilled calamari and soft white cheese.

variety : Chardonnay | 95% Chardonnay, 5% Viognier

winery : Bellingham Wines

winemaker : Niël Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.97 g/l pH : 3.47 ta : 7.03 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

2008 Decanter Awards - Bronze Medal

2008 Concours Mondial de Bruxelles – Gold Medal

2008 Swiss International Air Lines Wine Awards – Seal of Approval

in the vineyard : Grapes come from vineyards with open canopies for maximum sunlight penetration and vary from cool meso-climates to slightly warmer for optimal performance of the various clones selected.

about the harvest: Harvested at optimum ripeness to obtain full flavours and desired alcohol levels. The Chardonnay is hand picked for elegant varietal expressions. Yields average between 6-10 tons/ha.

in the cellar : Open canopies allow for fantastic ripeness that is captured in the cellar and complimented by a percentage of barrel fermentation and 6 months lees contact. Further intrigue and excitement is added by blending in a mere dash of Viognier.



Bellingham Wines

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