

## Bellingham Chardonnay with a splash of Viognier 2006

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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.

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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

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2008 Decanter Awards - Bronze Medal

2008 Concours Mondial de Bruxelles – Gold Medal

2008 Swiss International Air Lines Wine Awards – Seal of Approval

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**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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