

Bellingham Sauvignon Blanc with a dash of Semillon 2007

A fantastically fresh and fascinating wine with discreet minerality and appealing floral, green fig and pear drop fragrances and flavours.

Best enjoyed well chilled with grilled line fish, prawns with lemon or garlic butter, creamy smoked salmon pasta and fresh asparagus.

variety : Sauvignon Blanc | 92% Sauvignon Blanc, 8% Semillon

winery : Bellingham Wines

winemaker : Niël Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.56 g/l pH : 3.43 ta : 7.16 g/l

type : White

pack : Bottle closure : Cork

2008 Old Mutual Trophy Awards - Silver Medal (84/100)

2008 Decanter Awards - Bronze Medal

in the vineyard : Grapes were selected from high altitude south facing vineyards with cool meso-climates where ripening is slower, resulting in more intense varietal expression.

about the harvest: The Sauvignon Blanc is hand picked for graceful varietal expressions. Grapes were picked at different stages of ripening between 20° and 24° B to maximise flavours and accentuate intrinsic terroir traits.

in the cellar : Cold fermentation in cellar captures the intrinsically ripe yet refined aromas and flavours and a secret splash of Semillon adds further excitement and intrigue.



Bellingham Wines

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