

Bellingham Sauvignon Blanc / Chardonnay 2007

Lively lime and green pineapple bouquet layered with forthcoming ripe citrus, melon and pear drop aroma.

Best enjoyed well chilled on its own or with chicken stir-fry, creamy seafood pasta, grilled calamari, cheesy quiche and homemade pies.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30% Chardonnay

winery : Bellingham Wines

winemaker : Niël Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.70 g/l pH : 3.52 ta : 5.60 g/l

type : White

pack : Bottle closure : Cork

in the vineyard : Vineyard blocks are selected according to the best quality grapes required for the intrinsic of this interesting blend. The Sauvignon Blanc comes from vineyards in the Breede River Valley. The Chardonnay grapes also come from vines in the Breede River Valley.

about the harvest: The Sauvignon Blanc and Chardonnay vineyards both yielded an average of 6 tons/ha and grapes were harvested at 24° B.



Bellingham Wines

Wellington

+27.218704200

www.bellinghamwines.com