

Bellingham The Maverick Chenin Blanc 2006

A dry, fully wooded, lavish and full-bodied wine with a well-rounded mouthfeel that blossoms on the palate. Brilliant pale gold with hints of green. Alluringly perfumed with layers of tropical fruit, peaches and cream and intriguing hints of vanilla and spice on the nose. The palate is big, bold and fully rounded with flavours of melon, apricot and subtle spice seamlessly integrated with creamy vanilla oak nuances and a long complex finish.

Enjoy with salmon, gamefish, ostrich Carpaccio, vegetarian ragout, creamy chicken and pasta dishes, or even venison with dried apricots.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 14.37 % vol rs : 7.0 g/l pH : 3.23 ta : 7.16 g/l so2 : 138 mg/l fso2 : 22 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Silver Medal

2009 SurePure Chenin Blanc Challenge - 4½ stars

2008 Veritas Awards - Gold Medal

2008 Monde Selection Awards, Brussels - Silver Medal

about the harvest:

Grapes were harvested at 24Â° Balling. The grapes were hand-picked from two exceptional pockets of old, low-yielding (1.5 to 3 tons per hectare) Chenin Blanc bush vines, growing at high altitude in the Stellenbosch Region and in sandy loam soils of the Perdeberg. Cool open canopies for maximum penetration of sunlight is encouraged.

in the cellar :

Partial whole bunch pressing; single lot fermentation with 50% in new French oak barrels for 7 weeks; left on full lees for a further 9 months. Other 50% second fill french oak with extended lees contact for 9 months.

