

Bellingham The Maverick Viognier 2006

A robust, ample-bodied wine, brimming with intense exotic fruit flavours, remarkable aromatics and a generous mouthfeel. Rich straw with a green hue. Upfront, bold and perfumed nose with an alluring complexity of candied fruit, litchi, peaches & cream and spice aromas. All the aromas are carried through to the rich, full palate which has a hint of sweetness balanced by a racy acidity on the finish. The flavours linger invitingly on the aftertaste.

Enjoy with duck, Thai food dishes, risotto's or honey baked peaches served with crème fraiche as desert.

variety : Viognier | 100% Viognier

winery : Bellingham Wines

winemaker : Niel Groenewald, Mario Damon

wine of origin : Coastal

analysis : alc : 14.85 % vol rs : 8.6 g/l pH : 2.78 ta : 5.72 g/l va : 0.48 g/l so2 : 122 mg/l fso2 : 35 mg/l

type : White

pack : Bottle **closure :** Cork

Monde Selection Awards, Brussels 2008 - Gold Medal

in the vineyard :

The grapes were hand-picked from a single five-year-old vineyard on gentle hillside slopes and foothills from trellised vines on decomposed granite and overlying clay soils perfect for Viognier performance. Yields 5 tons per hectare.

about the harvest:

Picked at optimum ripeness (25.5° B).

in the cellar :

Natural fermentation in second fill French oak barriques with 4% lees contact for a further seven months before bottling.

