

Bellingham Chardonnay with a splash of Viognier 2007

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.

variety : Chardonnay | 93% Chardonnay, 7% Viognier

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.4 ta : 6.14 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

2008 International Wine & Spirit Competition - Bronze Medal

2008 Veritas Awards - Bronze Medal

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. 30% of this wine is fermented in barrel and matured in French Oak for a period of 9 months (50% new French Oak and 50% second fill). Further intrigue and excitement is added by blending in a mere dash of Viognier (7%).



Bellingham Wines

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