

## Bellingham Chardonnay with a splash of Viognier 2007

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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.

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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

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2008 International Wine & Spirit Competition - Bronze Medal

2008 Veritas Awards - Bronze Medal

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**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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[www.bellinghamwines.com](http://www.bellinghamwines.com)