

Bellingham Cabernet Sauvignon with a splash of Cabernet Franc 2006

A wine of considerable depth and dimension with extensive ripe black current, fragrant violet and savoury mineral dimensions beautifully balanced by firm ripe tannins and seamless oak nuances.

Enjoy with your favourite steak or roast, goulash stew, rich venison casserole or matured cheese.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Cabernet Franc

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 4.7 g/l pH : 3.77 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Although already approachable, this wine has ample structure to develop further complexity on cellaring.

in the vineyard : This Cabernet Sauvignon is selected from prime vineyard sites for ripe fruit intensity and elegance. The grapes are of specific clones (46 and 205) from selected vineyards. Canopy management allows for slow ripening and the optimum development of varietal flavours.

about the harvest: Harvesting commenced at 24Â° to 25Â° B, with a low average yield of 6-9 tons/ha.

in the cellar : Slow maturation in French oak barrels for 12 months (40% new oak, 30% second fill and 30% third fill), allows for ultimate complexity and integration. Graceful elegance and intrigue is added by a mere splash of Cabernet Franc (10%) in final blending.



Bellingham Wines

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