

Bellingham St. Georges 2006

A brave and bold full bodied blend of Merlot, Pinotage and Cabernet Franc revealing layers of succulent dark forest berry fruit, roast cacao, vanilla bean and yule spice supported by smooth silky tannins and well married dapper oaking.

Best enjoyed at 16Â° C and will benefit by decanting an hour before drinking.

variety : Pinotage | 35% Pinotage, 25% Shiraz, 20% Merlot, 20% Cabernet Sauvignon

winery : Bellingham Wines

winemaker : Niel Groenewald

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.36 ta : 6.13 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2009 Monde Selection Awards - Silver Medal

ageing : Assertive yet approachable already promising intriguing secondary maturation characteristics and further complexity and integration for up to 10 years in a temperature controlled cellar.

in the vineyard : Age of Vines: Between 10 and 15 years old.

Climate: Cool growing season with long, slow ripening period.

Soils: Predominantly Shale

about the harvest: Varietals were harvested separately by hand at an average ripeness of between 24° B and 26° B. The average yield was 7-8 tons/ha.

in the cellar : Varietals were fermented separately in stainless steel tanks. Malolactic fermentation took place in barrel. 50% new wood and 50% second fill French oak barrels were used. Varietals were blended together and received further wood maturation in oak barrels for 18 months.

