

## Bellingham Fair Maiden 2008

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Bright pale gold with youthful green flashes. Attractive tropical fruit, ripe peach, zesty citrus and floral fragrances with discreet vanilla spice overtures. Lush full bodied entry with ample fruit intensity well balanced by racy acidity and a pleasing long and fresh aftertaste.

Best served chilled at 6 °C to 8 °C with food. Great compliment to seafood risotto, grilled calamari, slow roasted chicken with stuffing and veal parmigiano.

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**variety :** Roussanne | 30% Roussanne, 27% Chenin Blanc, 22% Verdelho, 14% Grenache Blanc, 7% Viognier

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :** alc : 14.50 % vol    rs : 7.0 g/l    pH : 3.36    ta : 6.56 g/l

**type :** White    **wooded**

**pack :** Bottle    **closure :** Cork

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**ageing :** This wine is full bodied and generous already promising interesting secondary characteristics on up to 5 years bottle maturation.

**in the vineyard :** Age of vines: From youngest 3 year old vineyards to mature 25 year old sites.

Climate: Cool growing season with extended sunlight for long slow ripening.

Soils: GIS studies were done on each location for optimal varietal placement.

Trellis: Combination of bush vines and trellised.

**about the harvest:** Varieties were harvested separately by hand in January and February at an average ripeness of 25° B. The yield was between 7-8 tons/ha.

**in the cellar :** Each variety was handled separately and fermented in French oak with partial malolactic fermentation in barrel. 50% new oak and 50% second fill. Varietals were blended together and aged in oak for a further 6 months.



### Bellingham Wines

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