

## Bellingham Chardonnay with a splash of Viognier 2009

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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 | Chardonnay, Viognier

**winery :** Bellingham Wines

**winemaker :** Niell Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :**

**type :** White      **wooded**

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

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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 chosen. Yields average between 6 and 10 tons per hectare.

**about the harvest:** Harvested at optimum ripeness to obtain full flavours and desired alcohol levels. The Chardonnay is hand picked for elegant varietal expressions.

**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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