

Bellingham Shiraz with a splash of Viognier 2007

A bold and expressive wine with substantial ripe black berry, fragrant violet and spice overtures perfectly supported by firm ripe tannins and seamless oak integration.

Enjoy with your favourite steak, goulash stews, venison casseroles or matured cheese.

variety : Shiraz | 94% Shiraz, 6% Viognier

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin :

analysis : alc : 14.5 % vol rs : 3.6 g/l pH : 3.44 ta : 5.78 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Although already approachable, this wine has ample structure to develop depth and dimension on cellaring.

in the vineyard : Grapes were picked from 3 areas: Agter-Paarl, Darling and Stellenbosch. Soils are generally deep and well drained and yields are low (6 - 8 tons/ha). Bellingham Shiraz is chosen from prime vineyards for maximum ripeness and varietal expression.

about the harvest: Harvesting commenced when the grapes reached ripeness between 24° to 26° Balling ensuring maximum extract and soft ripe tannins.

in the cellar : Extra excitement and intrigue is added by an interesting co-ferment with a splash of Viognier (6%). After malolactic fermentation in barrel, the wine is matured in French oak for 12 months (40% new oak, 30% second fill and 30% third fill).



Bellingham Wines

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