

## Bellingham Merlot with a dash of Malbec 2007

A deliciously juicy, medium bodied wine with fleshy plum and fruit pastille appeal perfectly supported by smooth ripe tannins and suggestions of spicy oak.

Smooth and approachable on its own or with roast lamb, veal escalopes, mild flavoured cheese and also perfect with chocolate cake for dessert.

**variety :** Merlot | 91% Merlot, 9% Malbec

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 2.6 g/l   pH : 3.51   ta : 6.12 g/l

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

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

**International Wine Challenge 2010: Silver Medal**

**in the vineyard :** Grapes come from low-lying, low-yielding (6 - 8 tons per hectare) trellised vines in cool meso-climates allowing for slower ripening to encourage maximum formation of fruit extract. Soils are rich in clay which is perfect for Merlot.

**about the harvest:** Harvesting commenced at ripeness between 24° to 25° Balling.

**in the cellar :** After gentle fermentation on the skins and malolactic fermentation, the wine matured slowly in French oak barrels for 12 months (35% new oak, 35% second fill and 30% third fill) before final blending with a dash of Malbec for interesting depth and dimension.



### Bellingham Wines

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