

Bellingham Cabernet Sauvignon with a splash of Cabernet Franc 2007

Bellingham Cabernet Sauvignon is selected from prime vineyards sites for ripe fruit intensity and elegance. Grace and elegance and intrigue is added by a mere splash of Cabernet Franc (14%) in final blending. A wine of considerable depth and dimensions with extensive ripe blackcurrant, fragrant violet and savoury mineral dimensions beautifully balanced by firm ripe tannins and seamless oak nuances. Although already approachable this wine has ample structure to develop further complexity on cellaring.

Enjoy with your favourite steak or roast, goulash stew, rich venison casserole or matured cheese.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Cabernet Franc

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.6 ta : 5.8 g/l

type : Red wooded

pack : Bottle closure : Cork

ageing : Although already approachable, this wine has ample structure to develop further complexity on cellaring.

in the vineyard : The grapes are of specific clones (46 and 205) from particular vineyards, bearing low yields (6 - 9 tons per hectare). Canopy management allows for slow ripening and the optimum development of varietal flavours.

about the harvest: Harvesting commenced at 24° and 25° Balling.

in the cellar : Slow maturation in French oak barrels for 12 months (40% new oak, 30% second fill and 30% third fill), allows for ultimate complexity and integration.



Bellingham Wines

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