

Bellingham Chardonnay Semillon 2000

Colour: Pale straw with a hint of green.

Nose: Open inviting aromas of citrus, melon and grass with delicate floral nuances.

Palate: Crisp and refreshing with citrus and grass flavours. Well balanced with with a very pleasant mouth feel and lingering aftertaste.

Overall: A dry refreshing well balanced fruity blend which makes for easy drinking. Enjoy young to full appreciate the refreshing fruit character.

Food suggestions: As aperitif or with light pasta dishes, seafood, grilled chicken, mezze platters and grilled vegetables.

variety : Chardonnay |

winery : Bellingham Wines

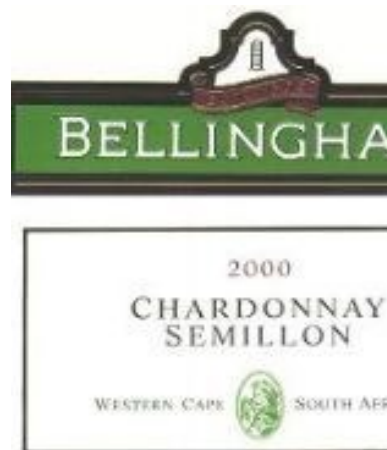
winemaker : Charles Hopkins

wine of origin : Coastal

analysis : alc : 12.69 % vol rs : 2 g/l pH : 3.5 ta : 5.6 g/l

type : White

pack : Bottle



in the vineyard : Vineyards are selected according to the best quality fruit required for the intrinsics of the blend.

about the harvest: The grapes from the individual vineyards are harvested at optimum ripeness, which ensures true varietal character.

in the cellar : The grapes from each vineyard are vinified separately. A portion of the Chardonnay is wood matured and under goes malolactic fermentation. The Chardonnay and Semillon are blended together to create a wine in which the characteristics of the two varietals create a new expression of flavour and balance.