

Bellingham Chardonnay 1999

Colour: Clear and brilliant, light gold in colour with green hues.

Nose: Elegant, open and understatedly complex with unfolding layers of lemons, buttery toast, vanilla and butterscotch aromas.

Palate: Rich textured mouthfilling flavours of orange peel, butterscotch and lemon cream. The excellent integration and balance of all the components add elegance. The rich long after-taste provides a savoured pleasure.

Overall: An elegant and complex full bodied Chardonnay, with big character expressions which gives it great maturation potential and makes it well suited for food.

variety : Chardonnay | 100% Chardonnay

winery : Bellingham Wines

winemaker : Charles Hopkins

wine of origin : Coastal

analysis : alc : 12.98 % vol rs : 2.9 g/l pH : 3.35 ta : 5.58 g/l

type : White

pack : Bottle



in the vineyard : The grapes were sourced from choice vineyards varying from cool meso-climate to slightly warmer, as the various clones prefer different conditions, in which they perform best. Special attention was given to selecting clones which favour serious wood maturation.

about the harvest: The grapes were harvested at optimum phenolic ripeness, to obtain the full flavours and desired alcohol levels.

in the cellar : The grapes from the different vineyards were crushed separately and placed in new French oak barrels for fermentation. A period of less contact followed after which the wines continued the maturation in wood for nine months, resulting in well integrated fruit and wood flavours.