

Bellingham Sauvignon Blanc 2000

Colour: Pale straw with hints of green.

Nose: Forthcoming and fresh with green fig, asparagus and bell pepper aromas and delicate hints of tropical fruit.

Palate: Crisp, tangy and refreshing with flavours of green figs, green apple and subtle nuances of herbs. A lingering after taste and a crisp finish.

Overall: A crisp clean refreshing wine showing flavours typical of its cool climate origins. Enjoy young to fully appreciate its youthful freshness.

Food suggestions: Enjoy chilled as an aperitif or with fresh oysters, line fish, poultry, light pasta and vegetarian dishes.



variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bellingham Wines

winemaker : Charles Hopkins

wine of origin : Coastal

analysis : alc : 12.75 % vol rs : 2.9 g/l pH : 3.25 ta : 5.78 g/l

type : White

pack : Bottle

in the vineyard : The grapes are from select vineyards with cool meso climates, where ripening is slower, resulting in more intense varietal characteristics. The fruit is handled with great care to eliminate the loss of varietal flavours.

in the cellar : The grapes are destalked and the juice is fermented on the skins until dry with two aerations per day. The wine is then pressed and transferred into American oak casks (80% new) where malolactic fermentation takes place.