

Bellingham Merlot 1999

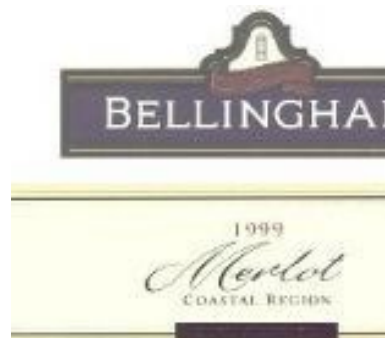
Colour: Intense, deep, dark, rich ruby/purple.

Nose: Forthcoming and complex with an intense array of aromas including herbs, cedar, "forest floor", black cherries, liquorice, dark chocolate, meat and hints of vanilla.

Palate: Full, round and elegant with a rich concentration of fruitcake, black cherry truffles flavours intermingled with vanilla and coffee. The ripe fruit and well-balanced wood tannins are firm but allow for smooth drinking and promises many years of ageing.

Overall: An elegant, compelling wine with an intensity of flavour that will reward a number of years maturity in the bottle, yet already sleek, lush and very drinkable.

Food suggestions: Duck and cherry pie, game served with quince jam, Coq au vin, beef fillet, leg of lamb and vegetarian dishes with brinjals.



variety : Merlot | 100% Merlot

winery : Bellingham Wines

winemaker : Charles Hopkins

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.6 g/l pH : 3.67 ta : 5.41 g/l

type : Red

pack : Bottle

in the vineyard : Grapes were sourced from low-lying, low yielding vineyards in meso-climates, allowing for slower ripening to encourage maximum formation of fruit extract.

about the harvest: Harvesting takes place when optimum phenolic ripeness is reached.

in the cellar : After destalking, fermentation commences on the skins at 30°C for six days, cautiously utilizing two aerations per day to obtain the elegance of the variety. The young wine undergoes malolactic fermentation and is then aged in French oak for nine months.

Bellingham Wines

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