

## Bellingham Mocha Java Merlot 2011

Succulently fruited with sweet ripe freshly plum and maraschino cherries laced with rich roasted coffee bean, bittersweet chocolate, delicate tamarind and vanilla spice. Rich and lively with plush fruit and soft tannins that leave a sumptuous smooth impression on the finish.

Delicious on its own, or with roast duck, spicy sausages, sticky BBQ ribs and decadent chocolate.

**variety :** Merlot | 95% Merlot, 5% Other

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Swartland

**analysis :** alc : 13.45 % vol   rs : 5.5 g/l   pH : 3.7   ta : 5.0 g/l

**type :** Red   **taste :** Fruity

**pack :** Bottle   **closure :** Cork

**ageing :** A wine intended for early enjoyment, yet with enough structure to last for up to 5 years.

**in the vineyard :** The grapes for this wine are from an un-irrigated vineyard in the Swartland area where the bunches are small and the flavours of the berries are intense and concentrated.

**about the harvest:** The grapes were harvested in late March 2010 at full ripeness, and deep flavours of mulberry and red cherries were evident from the beginning.

**in the cellar :**

The concept of coffee flavours in wine developed from the wine-making process during alcoholic and malolactic fermentation in the barrel. When wine goes through this fermentation process it is very volatile and the integration with the wood flavours result in a Mocha Coffee flavour that is pronounced and very asserted on the nose the palate.

We all know about the coffee styled Pinotage wines, there's a host of them on the market, but at Bellingham we didn't just follow blindly, we experimented with different varietals and barrel components. The result of which is a fabulous Mocha Java blend of coffee and roasted chocolate.

### Bellingham Wines

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