

Bellingham Citrus Grove Chenin Blanc 2012

Scratch the orange strip on the back label for a burst of citrus scents that will have your mouth watering for a taste of what's inside!

Light gold with bright green glimmers packed with punchy citrus aromas of orange, tangerine and a tropical twist of honeydew melon and pineapple that translates on the palate as a surge of key lime and clementine flavour brushed with minerality on the zesty mouth watering finish.

Fresh and enticing for best enjoyment within the first year or two of vintage. Serve ice cold with or without food. A great match with sushi, Thai chicken wraps, Caesar salad or crumbed calamari.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.5 ta : 6.2 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

2012 Veritas Wine Awards - Bronze Medal

in the vineyard : Wine of Origin Western Cape

Selected from bush vine vineyards in Agter-Paarl and sun drenched trellised vines in Wellington especially for bright zesty fruit character.

The long ripening period of the 2012 vintage delivered fully ripe grapes with plenty of citrus energy.

about the harvest: The grapes were harvested by hand in the cool early morning.

in the cellar : The grapes were immediately crushed and de-stemmed on arrival at our cellars. Cold fermented in stainless steel and left to settle before final blending.

