

## Bellingham Ancient Earth Cabernet Sauvignon 2010

Deep ruby with a firm line of intense wild forest berries, dark fleshy plums and spicy oak nuances that finish in a sleek show of chunky ripe tannins and lingering juicy fruit intensity.

Particularly recommended with flame grilled kobe beef steaks, Asian noodles with beef fillet and oyster mushrooms or gorgonzola gnocchi.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :**

**analysis :** alc : 14.0 % vol    rs : 5.0 g/l    pH : 3.8    ta : 5.8 g/l

**type :** Red    **style :** Dry    **wooded**

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

2012 Veritas Wine Awards - Bronze Medal

**ageing :** Although sufficiently smooth and integrated for immediate enjoyment, the ample structure of this wine promises added depth and dimension for up to 8 years from vintage.

**in the vineyard :** This Cabernet Sauvignon grows on granite and shale rich soils.

2010 was a short, warm vintage with typically small concentrated bunches of flavourful fruit that produced fine red wines.

**about the harvest:** Harvested by hand in late March between 24° and 25°B for optimal ripe fruit expression.

**in the cellar :** Slow maturation in older 3rd, 4th and 5th fill French oak barrels allows for outspoken varietal expression to lead this wine. After malolactic fermentation the young wine was left to mature for a further 9 months before final bottling and blending.

