

Bellingham Big Oak Red 2011

Deep ruby with exuberant dark berry aromas, interesting oak spice and black pepper on the nose. Medium bodied and sleek on entry with succulent black and blue fruit flavours brushed with dark chocolate and spice flavours. Smooth textured tannins support the well balanced perfectly integrated blend right through to a vibrant juicy finish.

Serve as an effortless social sipping wine for any occasion. Also recommended as a great match with BBQ steaks, ribs and burgers, roast lamb shank, tomato based pasta dishes or mature cheese.

variety : Shiraz | 60% Shiraz, 40% Cabernet Sauvignon

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal Region

analysis : alc : 14.18 % vol rs : 4.0 g/l pH : 3.5 ta : 5.7 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Deliciously easy drinking for best enjoyment within the first 3 years of vintage.br /

in the vineyard : The magnificent BIG OAK at the Bellingham Manor house is a focal feature in the beloved garden of founding couple Bernard and Fredagh Podlashuk. It was in the shade of this tree that the first wines of Bellingham were bottled by hand, and where friends and family of the 'Pods' gathered in celebration of life in the Franschhoek Valley.

about the harvest: Both varieties were harvested by hand in late March between 24° and 26° Belling.

in the cellar : The grapes are fermented separately on the skins before malolactic fermentation took place in older French oak barrels and allowed further maturation of 9 months before final blending to highlight the best of both varieties.

