

## Bellingham Mocha Java Merlot 2014

Lively ruby with good depth of colour and a vibrant pink rim. Immediately inviting aromas of roast coffee beans and bitter dark chocolate carried by juicy black and red cherry fragrances that glide across the palate in a smooth and delicious mouthful of ripe fleshy plum and mulberry fruit well integrated with fresh coffee grinds and flecks of cacao and vanilla. Soft and lingering on the finish.

Serve as an effortless social sipping wine for any occasion. Also recommended as a great match with fire grilled steak, ribs and burgers, traditional dishes like lamb bobotie or tomato bredie or Mediterranean mezze platters and Italian antipasta cold cuts, pizza and pasta.

**variety :** Merlot | 100% Merlot

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Coastal Region

**analysis :** alc : 13.5 % vol   rs : 6.0 g/l   pH : 3.5   ta : 5.6 g/l

**type :** Red   **style :** Dry   **body :** Soft   **taste :** Fruity   **wooded**

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

**ageing :** Deliciously easy drinking for best enjoyment within the first year or two of vintage when the fruit is at its most vibrant.

Rich, redolent and utterly irresistible...

### FRESHLY BREWED INNOVATION

The rise of the 'coffee cult' style of wine first exploded on the South African wine scene with Pinotage. True to our innovative ethos, and after extensive experimentation with various varietal and wood options, Bellingham discovered that Merlot was a great fit and were the first to release this style.

**in the vineyard :** Origin: Wine of Origin Coastal Region

Grapes Selected from the Voor Paardeberg and Swartland regions from unirrigated vineyards yielding small bunches with great concentration of flavours in the berries.

**about the harvest:** The grapes were harvested by hand in late March and arrived packed with fantastic cherry and red berry fruit ripeness.

**in the cellar :** In keeping with the intended style of this wine, alcoholic and malolactic fermentation was completed in barrel allowing the rich roasted coffee flavours to develop by the interaction of the young wine and wood.



## Bellingham Wines

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