

Bellingham Sauvignon Blanc 2001

Colour: Pale straw with youthful hints of green

Nose: Forthcoming complexity of fresh green apple, fig and asparagus with discreet herbaceous nuances and underlying mineral chalky aromas.

Palate: Crisp, tangy and fresh with attractive green apple and red grapefruit flavours and a pleasing crisp finish. A dry, light bodied zesty wine showing flavours typical of its climate origins and classic cultivar aromas and flavours. Best enjoyed early to fully appreciate its youthful freshness.

Serve well chilled as an aperitif or with fresh oysters, grilled linefish with garlic butter, Pan fried Calamari, mussels in a creamy sauce, grilled prawns, langoustines and crayfish and smoked salmon starters.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bellingham Wines

winemaker : Charles Hopkins

wine of origin : Coastal

analysis : alc : 13.44 % vol rs : 1.8 g/l pH : 3.34 ta : 5.66 g/l

type : White

pack : Bottle



in the vineyard : The grapes are from select vineyards with cool meso climates, where ripening is slower, resulting in more intense varietal characteristics.

about the harvest: The fruit is handled with great care to eliminate the loss of varietal flavours.

in the cellar : Vinified in the reductive method. By elimination of all contact with oxygen, all the inherent and distinctive varietal flavour and aromas are preserved and enhanced. After fermentation, the wine spends some time on the lees which helps achieve excellent balance.