

## Bellingham Merlot 2000

**Colour:** intense ruby of medium depth with a lighter strawberry edge.

**Nose:** Attractive ripe cherry aromas integrated with liquorice flavours and coffee and vanilla complexity.

**Palate:** Smooth medium bodied entry with juicy ripe black cherry and liquorice flavours supported by firm ripe tannins and a "sweet" vanilla and red berry finish. Overall a graceful smooth and juicy medium bodied red wine showing flavours and aromas typical of Merlot.

**Food suggestions:** Hearty beef or lamb stews, Moroccan tagines, Moussaka or aubergine dishes, roast duck with fruit sauces, mature cheese.

**variety :** Merlot | 100% Merlot

**winery :** Bellingham Wines

**winemaker :** Charles Hopkins

**wine of origin :** Coastal

**analysis :** alc : 14.03 % vol    rs : 2.8 g/l    pH : 3.44    ta : 5.89 g/l

**type :** Red

**pack :** Bottle



**ageing :** Softly structured but with sufficient intense fruit and firm tannin support to promise good potential on further bottle maturation.

**in the vineyard :** Grapes were sourced from low-lying, low-yielding vineyards in meso-climates, allowing for slower ripening to encourage maximum formation of fruit extract.

**about the harvest:** Harvesting takes place when optimum phenolic ripeness is reached.

**in the cellar :** After destalking, fermentation commences on the skins at 30°C for six days, cautiously utilizing two aérations per day to obtain the elegance of the variety. The young wine undergoes malolactic fermentation and is then aged in French oak for nine months.

### Bellingham Wines

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