

## Bellingham Shiraz 2000

**Colour:** Rich ruby with great depth and gradation to a lighter plum edge.

**Nose:** Forthcoming intensity of ripe black berries intermingled with leather, pepper and discreet oak vanillins.

**Palate:** Smooth intense black cherry entry with mouthfilling spice and vanilla flavours well supported by firm ripe tannins and a rich lingering aftertaste. Overall a distinguished full bodied Shiraz with concentrated cherry fruit and spice flavours.

**Food suggestions:** Rich game casseroles, smoked meat, glazed gammon, roasted red meat with rich gravy, grilled fillet, rump and sirloin, mature hard cheese.

**variety :** Shiraz | 100% Shiraz

**winery :** Bellingham Wines

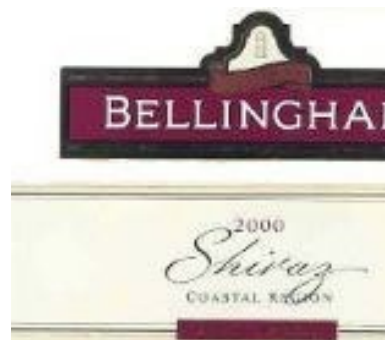
**winemaker :** Charles Hopkins

**wine of origin :** Coastal

**analysis :** alc : 13.60 % vol   rs : 2.3 g/l   pH : 3.75   ta : 5.21 g/l

**type :** Red

**pack :** Bottle



**ageing :** Well structured with great fruit intensity and firm tannins that promise to intergrate further and develop complexity on bottle maturation.

**in the vineyard :** The grapes are from six carefully selected vineyards in the coastal region. Soils are generally deep and well drained and the yields, low.

**about the harvest:** The harvesting only commences when the grapes reach phenolic ripeness, this ensures greater extract and soft ripe fruit tannins.

**in the cellar :** The grapes are destalked and the juice is fermented on the skins until dry with two aerations per day. The wine is then pressed and transferred into American oak casks (80%new) where malolactic fermentation takes place and the wine matures for 13 months.

### Bellingham Wines

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[www.bellinghamwines.com](http://www.bellinghamwines.com)