

Bellingham Cabernet Sauvignon 2000

Colour: Velvet rich Ruby of great depth and marginal gradation to a lighter edge.

Nose: Forthcoming intensity of black currant, cassis, cedar aromas with nutty nuances.

Palate: Smooth rich entry with immediate intensity of concentrated black currant fruit intermingled with coffee, and nut flavours. Well balanced and smooth with gripping tannins and a full complex finish of pleasing length. Overall an elegant medium to full bodied wine with typical Cabernet Sauvignon full fruit intensity.

Food suggestions: Rich beef and lamb stews, marinated rump braised in red wine, rich venison pies, red meat roasts, grilled fillet, sirloin and ostrich and ripe full flavoured cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Bellingham Wines

winemaker : Charles Hopkins

wine of origin : Coastal

analysis : alc : 14.16 % vol rs : 2.2 g/l pH : 3.56 ta : 5.53 g/l

type : Red

pack : Bottle

The South African Trophy Wine Show 2002 - Bronze

The International Wine & Spirit Competition 2002 - Commended



ageing : Supported by a firm tannic structure with the potential to integrate and develop further complexity on cellaring for up to five years.

in the vineyard : The grapes are of specific clones (46 and 205) from selected vineyards, bearing low yields. predominantly from the Stellenbosch area. Canopy management allows for slow ripening and the optimum development of varietal flavours.

about the harvest: Harvesting commences at phenolic ripeness.

in the cellar : The grapes from each vineyard and the different clones are vinified separately. Fermentation on the skins is completed after six days at 30°C, wood maturation for twelve months in 50% new and 50% second fill barrels allows for well integrated fruit and wood flavours. The wine from the different barrels and clones are then blended together for the specific style.