

Bellingham Ancient Earth Shiraz 2012

Deep ruby with a bright edge. Exuberant mulberry and black berry fruit aromas and flavours laced with black pepper and violet complexity supported by gentle oak and textured ripe tannins through to a lingering finish of intense dark berries and spice.

Recommended as the perfect wine to enjoy with spicy Italian sausage and sun dried tomato penne, slow roast lamb shank with garlic and olives or fragrant lentil and sweet potato curry.

variety : Shiraz | 98% Shiraz, 2% Viognier

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal Region

analysis : alc : 14.2 % vol rs : 5.0 g/l pH : 3.5 ta : 5.3 g/l

type : Red **style :** Dry **wooded**

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

ageing : Smooth enough for immediate enjoyment although the ample structure shows potential to develop more complexity and integration for up to 8 years from vintage.

in the vineyard : This Shiraz grows in Dirty sandstone dominated soils

2012 was a vintage punctuated by a hot summer and short crush with typically small concentrated bunches of flavourful fruit that produced fine red wines.

about the harvest: Harvested by hand in late March between 24° and 26°B for optimal ripe fruit expression.

in the cellar : Crushed and co-fermented with 2% Viognier for extra intrigue and complexity. Malolactic fermentation takes place in barrel and the young wine is left to mature in 2nd and 3rd fill French oak for 9 months before final blending and bottling at our cellar.

