

Bellingham Ancient Earth Chardonnay 2013

Glistening gold with vibrant orange, lemon and lime cream aromas energising the palate with lively zesty tangerine and yellow peach flavours tightly woven with discreet vanilla oak that lingers gently on the fresh tangy fruit finish.

Serve chilled for easy enjoyment on its own or delicious with seared scallops drenched in lime butter, prawn tempura with ginger dipping sauce or deep dish roast chicken and leek pie.

variety : Chardonnay | 100% Chardonnay

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal Region

analysis: alc : 14.3 % vol rs : 4.5 g/l pH : 5.9 ta : 5.9 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

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

ageing : Enjoy in the freshness of youth or within 3 years.

in the vineyard : This Chardonnay grows on granite and shale dominated soils.

2013 was a dry year with a series of heat waves during summer that had to be managed in the vineyard and cellar. Chardonnay vineyards produced good yields with well rounded, ripe and flavourful grapes.

in the cellar : 30% Barrel fermented in 15% new French oak and 15% second fill barrels and matured for 9 months on the gross lees for depth, complexity and mouth-feel.

