

Bellingham Citrus Grove Chenin Blanc 2015

Vibrant gold with bright green glimmers packed with punchy citrus aromas of orange, tangerine and a tropical twist of honey melon and pineapple all following through on the palate in a fresh surge of key lime and Clementine flavours brushed with minerality on the zesty mouth watering finish.

Crisp and enticing for best enjoyment within the first year or two of vintage. Serve ice cold with or without food. A great match with sushi, Thai chicken wraps, Caesar salad or crumbed calamari.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.5 ta : 6.0 g/l

type : White **style** : Dry **taste** : Mineral

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

A zesty burst of sunny citrus flavour...

A FUN TWIST OF INNOVATION

Scratch the orange strip on the back label for a burst of citrus scents that will have your mouth watering for a taste of what's inside!

in the vineyard : Wine of Origin Coastal Region Selected from bush vine vineyards in Agter-Paarl and trellised vines in Wellington singled out for characteristic zesty citrus fruit character.

about the harvest: The grapes were harvested by hand in the cool early morning.

in the cellar : 2015 was a cool dry vintage that allowed a longer slower ripening period that produced fantastic aromas and flavours typical to varietal. The grapes were immediately crushed and de-stemmed on arrival at our cellars. Cold fermented in stainless steel and left to settle before final blending.

