

Bellevue Houd-den-Beck Sauvignon Blanc/Chardonnay 2001

Clean fresh fruity nose with hint of vanilla, melon, figs, elderflower, and citrusy flavours on nose follows through on palate. Well balanced wine, hint of wood complements fruity flavours.

variety : Sauvignon Blanc | 50% Sauvignon Blanc 50% Chardonnay

winery : Bellevue Wine Estate

winemaker : Dirkie Morkel & Francois van der Merwe

wine of origin : Stellenbosch

analysis: alc : 12.1 % vol rs : 2.9 g/l pH : 3.4 ta : 5.1 g/l va : 0.47 g/l so2 : 99 mg/l fso2 : 42 mg/l

type : White

pack : Bottle **closure :** Cork



in the vineyard : Climate: A very good vintage. Dry, mild winter followed by cool conditions in November and December delivered berries with intense flavours.

Soil: Sauvignon Blanc - Glenrosa

Chardonnay - Westleigh

Trellising: 5 Wire Extended Perold

Age of vines: Sauvignon Blanc - 3 Years old

Chardonnay - 5 Years old

about the harvest: The grapes were picked early in the morning. Dry ice and Sulphur were applied in the vineyard during harvesting.

Yield: 10 tons per hectare