

Bellingham Spitz Merlot 2002

Colour: Intense black velvet tonality to the edge

Nose: Generous layers of red roses and violets, ripe cherry, liquorice, nutty aromas integrated with vanilla oak complexity.

Palate: Rich and smooth medium bodied entry with intense ripe black cherry and plum flavours supported by fine ripe tannins and a 'sweet' vanilla spice and red berry finish.

Overall: Impressive yet graceful and smooth with true expression of variety. Softly structured but with sufficient intense fruit and firm tannin support to promise great potential on further bottle maturation.

Hearty beef or lamb stews, Moroccan style meat dishes, Moussaka or aubergine dishes, roast duck with fruit sauces, mature cheese.

variety : Merlot | 100% Merlot

winery : Bellingham Wines

winemaker : Graham Weerts

wine of origin : Coastal

analysis : alc : 15.23 % vol rs : 3.5 g/l pH : 3.48 ta : 5.91 g/l va : 0.63 g/l so2 : 141 mg/l fso2 : 30 mg/l

type : Red

pack : Bottle

Swiss International Air Line awards 2005 - Silver
Michelangelo International Wine Awards 2004 - Gold
International Wine Challenge 2005 - Bronze
Veritas Award 2005 - Silver

in the vineyard : Grapes were sourced from gentle rolling slopes with dense clay soils perfect for Merlot requirements. Low-yielding vineyards in ideal meso-climates, allowing for slower ripening to encourage maximum formation of fruit extract. Narrow open canopies with vertical shoot positioning for maximum sunlight penetration; low cropping.

about the harvest: Harvesting takes place when optimum phenolic ripeness is reached.

in the cellar : After destalking grapes are cold macerated for 4 days followed by slow gentle fermentation on the skins at 30°C for six days, cautiously utilizing two aerations per day to obtain the elegance of the variety. The young wine is trained to barrel where it undergoes malolactic fermentation and is then aged in new French oak barriques for fifteen months.



Bellingham Wines

Franschhoek

021 870 4200

www.bellinghamwines.com