

Bellingham Spitz Chardonnay 2002

Nose: Elegant, open and understatedly complex with unfolding layers of lemons, buttery toast, vanilla and delicate honey aromas.

Palate: Rich textured mouthfilling flavours of orange peel, butterscotch and lemon cream. The excellent integration and balance of all the components adds elegance. The rich zingy citrus after-taste provides a savored lengthy pleasure.

Overall: An elegant and complex full bodied Chardonnay, with big character expressions which gives it great maturation potential and makes it well suited for food.

variety : Chardonnay | 100% Chardonnay

winery : Bellingham Wines

winemaker : Graham Weerts

wine of origin : Coastal

analysis : alc : 13.93 % vol rs : 4.2 g/l pH : 3.27 ta : 5.6 g/l

type : White **wooded**

pack : Bottle

in the vineyard : The grapes were sourced from choice cool mountain and hillside vineyards in the Walker bay and Darling areas. Special attention was given to selecting clones, which favor serious wood maturation.

about the harvest: The grapes were harvested in three tries at optimum phenolic ripeness, to obtain the full flavours and desired alcohol levels.

in the cellar : The grapes from the different vineyards were crushed separately and placed in new French oak barrels for natural fermentation. A period lees contact followed after which the wines continued the maturation in wood for twelve months, resulting in well integrated fruit and wood flavours.

