

## Bellingham Chardonnay Semillon 2003

Colour: Pale straw with a hint of green.

Nose: Open inviting aromas of citrus, melon and grass with delicate floral nuances.

Palate: Crisp and refreshing with citrus and herbaceous flavours. Well balanced with a very pleasant mouth feel and a lingering aftertaste.

Overall: A dry refreshing well balanced fruity blend which makes for easy drinking. Enjoy young to fully appreciate the refreshing fruit character.

As aperitif or with light creamy pasta dishes, seafood, grilled chicken, mezze platters or grilled vegetables.

**variety :** Chardonnay | 70% Chardonnay, 30% Semillon

**winery :** Bellingham Wines

**winemaker :** Graham Weerts

**wine of origin :** Coastal

**analysis :** alc : 12.82 % vol    rs : 4.5 g/l    pH : 3.44    ta : 5.82 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** Vineyard locations are selected according to the best quality grapes required for the intrinsics of the blend. Average yields between 8-10 tons/ha.

**about the harvest:** The grapes from the individual vineyards are harvested at optimal phenolic ripeness, which ensures true varietal character.

**in the cellar :** The grapes from each vineyard are vinified separately. A portion of the Chardonnay is wood matured and under goes malolactic fermentation. The Chardonnay and Semillon are blended together to create a wine in which the characteristics of the two varietals create a new expression of flavour and balance.

