

Bellingham The Maverick Viognier 2003

Colour: Rich straw with a green hue.

Nose: Upfront, bold and perfumed with an alluring complexity of candied fruit, litchi, peaches & cream and spice aromas.

Palate: All the aromas are carried through to the rich, full palate which has a hint of sweetness balanced by a racy acidity on the finish. The flavours linger invitingly on the aftertaste.

Overall: A robust, ample-bodied discreetly sweet wine, brimming with intense exotic fruit flavours, remarkable aromatics and a generous mouthfeel.

The perfect accompaniment to Sushi, Thai and Oriental dishes, spicy chicken and piquant Indian curries.

variety : Viognier | 100% Viognier

winery : Bellingham Wines

winemaker : Graham Weerts

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 6.3 g/l pH : 3.35 ta : 6.02 g/l so2 : 130 mg/l fso2 : 40 mg/l

type : White

pack : Bottle

International Wine & Spirit Competition 2004 - Commended
Fairbairn Capital Trophy Wine Show 2004 - Bronze

in the vineyard : The grapes were hand-picked from a single five-year-old vineyard on gentle hillside slopes and foothills from trellised vines on decomposed granite and overlying clay soils perfect for Viognier performance.

about the harvest: Picked at optimum ripeness.

in the cellar : Natural fermentation in second fill French oak barriques with 4% lees contact for a further seven months before bottling.



Bellingham Wines

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