

Bellingham Shiraz 2002

Colour: Rich ruby with great depth and gradation to a lighter plum edge.

Nose: Forthcoming complex melange of flamboyant black berry fruit fragrances, delicate smoke and meaty aromas intermingled with spice and discreet oak vanillins.

Palate: Smooth ripe black berry fruit on the entry with mouth filling spice and vanilla flavours well supported by firm ripe tannins and a rich lingering aftertaste.

Overall: A distinguished full-bodied Shiraz with concentrated berry fruit and spice flavours.

Spiced beef fillet salad, Moroccan lamb, rich game casseroles, smoked meta, glazed gammon, peppered beef goulash, roasted red meat with rich gravy, grilled fillet, rump and sirloin, mature hard cheese.

variety : Shiraz | 100% Shiraz

winery : Bellingham Wines

winemaker : Graham Weerts

wine of origin : Coastal

analysis : alc : 14.6 % vol rs : 3.8 g/l pH : 3.75 ta : 5.39 g/l

type : Red **wooded**

pack : Bottle

International Wine & Spirit Competition 2004 - Commended

ageing : Well structured with great fruit intensity and firm tannins that promise to integrate further and develop complexity on bottle maturation.

in the vineyard : The grapes are from six carefully selected vineyards in the coastal region. Soils are generally deep and well drained and the yields low.

about the harvest: The harvesting only commences when the grapes reach phenolic ripeness, this ensures greater extract and soft ripe fruit tannins.

in the cellar : The grapes are destalked and the juice gently fermented on the skins until dry with two aerations per day. The wine is then pressed and transferred into 30% American and 70% second fill French oak casks in which malolactic fermentation takes place and the wine matures for 10 months.



Bellingham Wines

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