

Bellingham The Maverick Syrah 2002

Colour: Deep rich ruby red with gradation to a lighter edge

Nose: Open upfront with cracked black and white pepper spice, hints of chocolate smokiness, underlying mulberry fruit with floral nuances of violets and dried fynbos.

Palate: Full bodied elegance with mulberry and fresh ripe plum flavours, well-integrated wood, black pepper spice and fine ripe smooth but firm tannins and a pleasant persistently long aftertaste

Overall: A well integrated full bodied wine, of which the smooth roundness belies the ageing potential.

Rich in mulberry and ripe plum fruit flavours intermingled with floral nuances of violets and indigenous fynbos.

Ostrich fillet with a mulberry berry jus, Moroccan Lamb, grilled prime rib coated with coarse salt, mustard seeds and ground black pepper corns, matured cheeses.

variety : Shiraz | 100% Shiraz

winery : Bellingham Wines

winemaker : Graham Weerts

wine of origin : Coastal

analysis : alc : 14.78 % vol rs : 3.1 g/l pH : 3.64 ta : 5.49 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

Fairbairn Capital Trophy Wine Show 2004 - Silver

about the harvest: The Shiraz grapes were handpicked from two vineyard blocks, yielding 4 and 8 tons per hectare individually. The trellised vines grow on deep well-drained decomposed granite covered shale soil. The grapes were harvested in mid season at 25°baling.

The Viognier grapes were hand picked from five-year-old very low yielding vineyards also from the Perdeberg region.

in the cellar : The Shiraz vineyard blocks were harvested separately crushed and during fermenting received two daily aerations. The wine was removed from the skins straight after fermentation and spent 18 months in new French oak. The Viognier juice was fermented in second fill French oak, using long slow, natural fermentation and left on the lees for seven months. The style of the Shiraz invited the marriage with the Viognier, and the 10% was blended into the Shiraz prior to bottling in August 2003.

