

# BELLINGHAM

FOUNDED IN 1693

## Homestead Series

Nestled between the slopes of the Groot Drakenstein mountains in the Franschhoek Valley, lies the Bellingham Homestead. The Homestead Series brings homage to the Bellingham approach to excellence, innovation and quality winemaking through region-specific sourcing of grapes and showcasing the most interesting varietals South Africa has to offer.

## Sauvignon Blanc

Vintage 2015 Tygerberg (Durbanville)

### Vintage:

The 2016 vintage was one of the driest and hottest years we have experienced in ages. A dry winter followed with a dry summer and the tonnes per hectare were less. It did, however, result in small berries and great fruit concentration for the wines.

### Vineyard:

**Terroir:** The vineyards are situated in soils derived from granite and shale with excellent water holding capacity, ideal for dry farming.

**Climate:** The climate offers high day time temperatures that are cooled off at night by the summer sea breezes from the cold Atlantic Ocean.

### Cellar:

Grapes were hand harvested in the first week of February and gently crushed and cold fermented at 16 °C in stainless steel. Extended contact with the gross lees stirred up periodically adds richness and mouth feel.

### Tasting Note:

Beautiful light, pale yellow with a golden tinge, soft melon, pear and citrus flavours on the nose. The palate offers an expected burst of citrus and tropical flavours with a crisp and clean finish.

### Serving:

Grilled fish, chicken and exotic Greek and Mexican dishes.

Cellaring: 2 - 3 years

Degrees to Drink: 7-10 °C

Acidity (6,9)  
2 g/l (low) ————— + ————— 10 g/l (high)

Alc (13%)  
1% (light bodied) ————— + ————— 15% (full bodied)

pH (3,5)  
2,5 (acidic) ————— + ————— 4,5 (round)

Residual Sugar (4,0)  
2 g/l (dry) ————— + ————— 20 g/l (sweet)

