

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.



Pinotage

Vintage 2017 Stellenbosch

Vintage:

2017 vintage is one of the best Richard has had so far. "Everything worked in our favour," he says. "I rate it higher than 2015, possibly even as good as 2009. Certainly the wines are a lot more accessible earlier than we've had for a long time."

Vineyard:

Terrain: The mountainous terrain and diversity of terroirs are key contributors to making this a premier viticultural area with granite and soils.

Climate: The vineyards are at altitudes above 200m and open to the fresh southwesterly summer breezes originating in False Bay.

Cellar:

Grapes were handpicked late February. Slow fermentation on the skins, punch downs for colour extraction coaxes depth of colour and flavour before malolactic fermentation and maturation took place in barrels.

Tasting Note:

An intense dark red middle with a ruby red rim plotting sweet spices, plums and mulberries with hints of vanilla on the nose. Hints of ripe and juicy raspberry, strawberry and black cherry flavours are supported by well-integrated oak spice on the palate with an exciting tannin structure.

Serving:

Rosemary and Elderberry roasted leg of lamb, venison, spare ribs with a rich barbecue sauce, oxtail or osso buco

Cellaring: 2 - 7 years

Degrees to Drink: 15 - 18 °C

