

## The Founder's Series

is an exclusive wine range honouring Bellingham's pioneering founders, Fredagh and Bernard Podlashuk, affectionately known as Freda and Pod. This power couple's bold vision not only for their iconic brand, but the South African wine industry as a whole, left a legacy for the ages. A rare greatness and inspiration, something that these special wines aim to emulate.



### Bellingham The Founders Series

## Freda

Vintage: 2017

#### In the vineyard:

Where the magic begins for this magnificent white blend, comprised of Chenin Blanc (40%), Grenache Blanc (30%) and Sauvignon Blanc (30%). The Chenin Blanc is sourced from old vineyards in Stellenbosch and Durbanville, where the cool climate delivers structure and varietal detail. The Grenache Blanc comes from the Voor-Paardeberg region and lends texture to the blend, while the Sauvignon Blanc (Wine of Origin Cape Town) ensures cool-climate freshness and elegance. Meticulous quality control is applied throughout the growth cycle of the vines to yield superior fruit.

#### In the cellar:

When the grapes arrive at the cellar they are gently sorted to ensure only the finest quality fruit continue on the winemaking journey. All three cultivars are fermented in barrels and left on the lees for 12 months with regular batonnage. Half of the Chenin Blanc is fermented in 300 L barrels and half in a first-fill foudre. This large French oak vat enhances the fruitier qualities of the grape. The Grenache Blanc and Sauvignon Blanc are fermented in older barrels, and all barrels are cooled individually for gentle oak extraction and optimal flavour development. Only the finest barrels are selected to produce a mere 800 bottles, and carefully blended before bottling.

#### Tasting notes:

The revered treatment this Cape-style white blend receives from vineyard to cellar shows in its tasting. Delicate floral aromas entice on entry, with hints of pear drop, yellow peach and green almonds, which follow through onto the palate. The Sauvignon Blanc component adds a fresh element, providing balance to the considered use of French oak. On the finish, the wine delights with its pithy character and a slight saline edge for a lingering, fresh sensation.

#### Food pairing suggestion:

With its aromatic bouquet, ripe tropical fruit and oak complexity, this luxurious wine is an excellent match for a wide variety of gourmet cuisine. Complementary dishes include salmon gravadlax, crayfish tandoori and confit duck.

