

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.

Chardonnay

Vintage 2016 Stellenbosch

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:

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

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

Cellar:

Grapes were hand harvested in middle February, whole bunch pressed, and cold settled. Natural fermentation took place in barrel and stainless steel, 60% of wine fermented in new and second fill French oak barrels. Matured for 9 months on lees with frequent batonage.

Tasting Note:

This Chardonnay has a rich yellow with a copper glow with delightful Butterscotch, spicy cloves and orange peel aromas. Layers of citrus and melon lines the palate finishing with a citrus-lime freshness.

Serving:

Chicken or pork and any pasta in a creamy sauce, Caesar salad flavoured with coriander and sesame Dukkah and mild curries with buttery sauces.

Cellaring: 2 - 4 years

Degrees to Drink: 9 - 11 °C

2 g/l (low) ————— Acidity (6,5) ————— 10 g/l (high)

1% (light bodied) ————— Alc (12,5%) ————— 15% (full bodied)

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

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

0 (months) ————— Oak ————— 12 (months)
9 months in new & 2nd fill barrels

