

Bellingham Pear Tree White 2012

Brilliant pale straw with green and gold glints and a burst of tropical pineapple, passion fruit and honey melon tinged with yellow peach and zesty orange blossom both on the nose and palate. An engaging wine of great balance and integration finishing with freshness and lively fruity intrigue.

Serve chilled with or without food. Particularly recommended with sushi, Thai chicken wraps, Caesar salad or crumbed calamari.

variety : Chenin Blanc | 80% Chenin Blanc, 20% Viognier
winery : Bellingham Wines
winemaker : Niel Groenewald & Mario Damon
wine of origin : Western Cape
analysis : alc : 13.25 % vol rs : 3.6 g/l pH : 3.4 ta : 6.12 g/l
type : White style : Dry taste : Fruity wooded
pack : Bottle size : 0 closure : Screwcap

Veritas Wine Awards 2012 - Bronze

ageing : Best enjoyed within the first year or two of vintage when the fruit is at its most expressive.br /

in the vineyard : The long-standing PEAR TREE at the Bellingham Manor house, planted in 1710, is the oldest in South Africa and is a proud feature in the beloved garden of founding couple Bernard and Fredagh Podlashuk. Its branches are home to many birds that help control vineyard pests in perfect co-operation between fauna and flora.

about the harvest: The extended ripening period of the 2012 vintage delivered fully ripe grapes with plenty of varietal character and flavour. The grapes were harvested by hand in the cool early morning.

in the cellar : Both varieties were co-fermented with a wild yeast starter and completed in stainless steel by slight inoculation.



Bellingham Wines

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