

Bellingham Pear Tree White 2013

Delicately gold with youthful green glints and a burst of tropical pineapple, passion fruit and honey melon on the nose embellished with yellow peach and zesty nectarine and orange on the palate. An animated interesting wine that is well balanced and integrated finishing with freshness and lively fruity intrigue.

Serve chilled 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:13.00 % vol rs:3.6 g/l pH:3.4 ta:6.12 g/l

type:White style:Dry taste:Fruity wooded
pack:Bottle size:750ml closure:Screwcap

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

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.

in the vineyard: 2013 produced a bumper crop without compromise to quality of our fruity yet fresh white cultivars.

about the harvest: 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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