

Bellingham Homestead Chardonnay 2015

Sight: Rich yellow with a copper glow.

Nose: Butterscotch, spicy cloves and orange peel aromas.

Mouth: Layers of citrus and melon on the palate finishing with a citrus-lime freshness

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

variety : Chardonnay | 100% Chardonnay

winery : Bellingham Wines

winemaker : Niël Groenewald

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.0 g/l pH : 3.5 ta : 6.5 g/l

type : White **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

The 2015 vintage - also known as the goldilocks vintage because the weather was not too warm and not too cold, just perfect - will be remembered for smaller berries with more concentrated flavour.

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

Climate: The vineyards are on altitudes above 200m and open to the cool south westerly summer breezes originating in False Bay.

about the harvest: Grapes were hand harvested in middle February

in the cellar : Grapes were 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.

