

Bellingham Homestead Shiraz 2014

Sight: Dark ruby red colour.

Nose: Flavours of plums, blackcurrants and pepper with hints of dark chocolate and mixed spice.

Mouth: Black berry fruits, violets and black pepper

Smoked Rooibos and Paprika grilled fillet of beef served with Grandma's sticky potatoes, slow cooked beef brisket or Rosemary infused Springbok loin.

variety : Shiraz | 100% Shiraz

winery : Bellingham Wines

winemaker : Niël Groenewald

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.5 ta : 5.6 g/l

type : Red **wooded**

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

The 2014 vintage - a very cold and wet winter with enough water accumulating in the soils. A later start to harvest followed by a dry February. Good colour and tannin formation for the reds.

in the vineyard : Terroir: The vineyards are on the northern foothills of Simonsberg known for its weathered granite, ideal for farming top quality Shiraz.

Climate: The climate in Paarl is a Mediterranean, the summers are long and warm with Atlantic sea breezes in late afternoon cooling the vineyard sites. Ideal for ripening varieties like Shiraz and Chenin Blanc.

about the harvest: Grapes were handpicked early March.

in the cellar : Berry were sorted before a slow fermentation on the skins, punch downs for colour extraction coaxes depth of colour and flavour before malolactic fermentation and maturation took place.

