

Bellingham Homestead Sauvignon Blanc 2015

Beautiful light, pale yellow with a golden tinge, soft melon, pear and citrus flavours on the nose. The palate offers an expected burst of citrus and tropical flavours with a crisp and clean finish.

Grilled fish, chicken and interesting Greek and Mexican dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald

wine of origin : Tygerberg

analysis : alc : 13.5 % vol rs : 4.0 g/l pH : 3.5 ta : 6.9 g/l

type : White

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 vineyards are situated in soils derived from granite and shale with excellent water holding capacity, ideal for dry farming.

Climate: The climate offers high day time temperatures that are cooled off at night by the summer sea breezes from the cold Atlantic Ocean.

about the harvest: 980Grapes were hand harvested in the first week of February.

in the cellar : 980Grapes were gently crushed and cold fermented at 16°C in stainless steel. Extended contact with the gross lees stirred up periodically adds richness and mouth feel.



Bellingham Wines

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