wine.co.za
easiest way to buy wine

Bellingham Homestead Chardonnay 2016

This Chardonnay has a rich yelow with a copper glow with delightful Butterscotch, spicy cloves and orange peel aromas. Layers of citrus and melon lines 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 :** 12.5 % vol **rs :** 4.0 g/l **pH :** 3.5 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



Nestled between the slopes of the Groot Drakenstein mountains in the Franschhoek Valley, lies the Belingham Homestead. The Homestead Series brings homage to the Belingham approach to excelence, innovation and quality winemaking through region-specific sourcing of grapes and showcasing the most interesting varietals South Africa has to offer.

in the vineyard : The 2016 vintage was one of the driest and hottest years we have experienced in ages. A dry winter followed with a dry summer and the tonnes per hectare were less. It did, however, result in small berries and great fruit concentration for the wines.

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.