

Bellingham Homestead Chenin Blanc 2016

A pale gold wine with a platinum glow. Nuances of ripe stone fruit and buttered toast aromas on the nose. Charming layers of honey, marmalade and peaches on the palate with citrus-lime freshness.

Crisp crumbed fishcakes, richer fish dishes such as salmon en croute or even roast pork belly with a glazed applesauce. Drink at 9° - 11° C

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bellingham Wines

winemaker : Niël Groenewald

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 4.5 g/l pH : 3.5 ta : 6.5 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : cellaring for 2 - 5 years

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

in the vineyard : Vintage

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.

Vineyard

Terroir: Voor Paardeberg is known for its weathered Shale and distinctive granite outcrop, ideal for dry farming and home to older bush vine Chenin Blanc.

Climate: Paarl has long, warm summers similar to the Mediterranean climate and it is ideal for ripening varieties such as Shiraz and Chenin Blanc.

about the harvest: Grapes were handpicked in middle of February from 25-year-old dryland bush vines.

in the cellar : Whole bunch pressed and cold settled and naturally fermented in 2nd and 3rd fill French oak barrels

