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Bellingham Homestead Shiraz 2016

The Shiraz has an intense dark ruby red colour with flavours of plums, blackcurrants and pepper with hints of dark chocolate and mixed spice. On the palate, it boasts with blackberry 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. Drink at 15° - 18° C



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 **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : cellaring: 2 - 7 years

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 : Vintage
The 2016 vintage was one of the driest and hottest years we have experienced in ages. A dry winter folowed with a dry summer and the tonnes per hectare were less. It did, however, result in smal berries and great fruit concentration for the wines.
Vineyard
Terroir:The vineyards are on the northern and eastern foothils of Simonsberg known for its weathered granite, ideal for farming top quality Shiraz. Climate: The long, warm summers, typical to the Mediterranean, is also enjoyed in Paarl and it creates the ideal environment 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.