

Bellingham Chenin Blanc 2018

The nose is evocative of the old orchards on the Bellingham farm from which this wine takes its name, with juicy stone fruit and pears providing an enticing entry. The intricate fruit core is supported by a textured mouthfeel and slight creaminess, with delicious candied lime notes on the long finish. A richly satisfying wine to enjoy on its own, or with dishes like roast chicken and arancini.

Crisp crumbed fishcakes, richer fish dishes such as salmon en croute or even roast pork belly with a glazed applesauce

variety : Chenin Blanc | 100% Chenin

winery : Bellingham Wines

winemaker : Niel Groenewald

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 3.5 g/l pH : 3.5 ta : 6.0 g/l

type : White **style :** Dry

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

Nestled between the slopes of the Groot Drakenstein mountains in the Franschhoek Valley, lies the Bellingham Farm. These wines bring homage to the Bellingham approach of 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 : The grapes used to produce this characterful Chenin Blanc come from old Paarl bush vine vineyards. They are planted on weathered shale soils with high clay content, are dryland farmed and have become well buffered against drought over the years. These prized vineyards are meticulously managed for premium quality which includes shoot thinning for optimal growth and crop control.

about the harvest: The Cape's devastating drought played a dominant role in 2018's harvest. "At the onset of harvest, people were expecting a below average vintage, however, going on what we are tasting and seeing in the cellar, vintage 2018 was an above average vintage," says winemaker, Richard Duckitt
"Our yields are down a little, but the quality is definitely up."

in the cellar : A portion of the wine is wild fermented for a fuller mouthfeel and more density on the palate, while the rest is inoculated with a cultured yeast strain. Some of the finest barrel-matured Chenin Blanc batches in the Bellingham cellar make their way into this wine, blended with a more fruit-forward unoaked component. The result is a beautiful balance between structure and purity. Lees stirring is performed once a month for several months to enhance flavour extraction and complexity.

