

Bellingham Homestead Sauvignon Blanc NV

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 exotic 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 : 3.0 g/l pH : 3.4 ta : 6.8 g/l type : White style : Dry body : Light taste : Fruity pack : Bottle size : 750ml closure : Screwcap

2019 Top 100 SA Wines - Double Platinum

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 varietals South Africa has to offer.

in the vineyard : The 2019 Harvest kicked off with a bang but with cooler temperatures in March it finished off with a reasonable tempo. For the 2019 vintage, the pH levels were excellent for freshness and integrated flavour development thanks to the natural acidity present. The majority of our crops were smaller, on the whole, we were down between 15% - 25% over the entire vintage.

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

in the cellar : Grapes were hand harvested in the first week of February and 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.





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