

Bellingham Homestead Chardonnay NV

This Chardonnay has a rich yellow 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 : 13 % vol rs : 3.3 g/l pH : 3.5 ta : 6.5 g/l

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

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

ageing : Cellaring: 2 - 4 years

Degrees to Drink: 9 - 11 °C

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 : The Cape's devastating drought played a dominant role in this year'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 not."

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 at altitudes above 200m and open to the fresh southwesterly summer breezes originating in False Bay.

about the harvest: Grapes were hand harvested in middle February.

in the cellar : Grapes were hand harvested in middle February, 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.

