

## Bellingham Homestead Chenin Blanc NV

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 fish cakes, richer fish dishes such as salmon en crouete or even roast pork belly with a glazed apple sauce.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Bellingham Wines

**winemaker :** Niël Groenewald

**wine of origin :** Paarl

**analysis :** alc : 13 % vol   rs : 3.0 g/l   pH : 3.5   ta : 6.1 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 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.

The grapes used to produce this characterful Chenin Blanc comes 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:** Grapes were handpicked in middle of February from 25-year-old dryland bush vines.

**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.



### Bellingham Wines

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