

Bellingham Big Oak Red NV

Dark ruby of medium depth with exuberant dark berry aromas, interesting oak spice and pepper on the nose. Medium bodied and sleek on entry with succulent summer berry confit flavours brushed with dark chocolate and smoky oak evident. Smooth textured tannins support the well balanced perfectly integrated blend right through to a vibrant juicy finish with attractive fruit intensity.

Deliciously easy drinking for best enjoyment within the first 3 years of vintage.
Serve as an effortless social sipping wine for any occasion. Also recommended as a great match with BBQ steaks, ribs and burgers, roast lamb shank, tomato based pasta dishes or mature cheese.

variety : Shiraz | 100% Shiraz

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 5.5 g/l pH : 3.5 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **wooded**

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

ageing : Deliciously easy drinking for best enjoyment within the first 3 years of vintage.

The magnificent Big Oak at the Bellingham Manor house is a focal feature in the beloved garden of founding couple Bernard and Fredagh Podlashuk. It was in the shade of this tree that friends and family of the 'Pods' gathered in celebration of life in the Franschhoek valley.

This robust blend combines stately blackcurrant fruit intensity of Cabernet Sauvignon with succulent mulberry and spice from Shiraz in a perfectly balanced blend that is smooth and juicy for easy social drinking on its own, around the fire, or at the dinner table.

about the harvest: The grapes were harvested by hand in late March between 24° and 26° Balling.

in the cellar : The grapes are fermented on the skins before malolactic fermentation took place in older French oak barrels and allowed further maturation of 9 months before final blending to highlight the best of this varietal.

