

Bellingham Homestead Sauvignon Blanc 2024

This vibrant wine showcases a lively bright straw hue with a green tinge. A mixed tropical fruit bowl on the nose, aromas of grapefruit, green fig, white melon, lime, orange blossom and paw paw with hints of green pepper ensue. A fresh, crisp and lively entry, this fruit nose alongside hints of ripe guava, and a pithiness that aids in texture, follows through onto the palate. Citrus lingers with a crisp and memorable after-taste.

Pair this wine with a variety of dishes to elevate your dining experience: grilled fish or chicken, vibrant seafood salads, fresh oysters and sizzling stir-fried calamari.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bellingham Wines

winemaker : Ricardo Cloete

wine of origin :

analysis : alc : 12.8 % vol rs : 2 g/l pH : 3.45 ta : 6.4 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

2025 Mundus Vini - Gold medal

Named after Bellingham's landmark homestead in the Franschhoek Valley which was once home to the colourful Podlashuk couple. The original Homestead was where many successful vinous concepts were born. This range produces terroir-driven, site-specific wines of distinctive character and style, as well as a touch of the unexpected.

in the vineyard : Vineyards planted in soils derived from granite and shale, provide excellent water holding capacity, ideal for dryland farming. With cooling sea breezes from both Table and False Bay, the vines were allowed to slowly and evenly ripen alongside longer hanging. This results in optimal flavour development and a truly well-balanced wine.

about the harvest: Grapes were harvested at night during the first week of February to ensure arrival at the winery at the lowest possible temperature.

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.



Bellingham Wines

Franschhoek

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