

Bellingham Homestead Shiraz 2022

This Shiraz boasts a deep ruby-red hue, enticing with rich aromas of ripe plum, blackcurrant, and hints of pepper, dark chocolate, and warm spices. The palate unfolds with luscious blackberry, delicate violet, and a lingering touch of black pepper, delivering a beautifully balanced and rewarding experience.

For an exceptional pairing, enjoy this Shiraz with smoked rooibos and paprika-grilled fillet of beef alongside Grandma's sticky potatoes, slow-cooked beef brisket, or rosemary-infused springbok loin.

variety : Shiraz | 100% Shiraz

winery : Bellingham Wines

winemaker : Richard Duckitt

wine of origin : Paarl

analysis : alc : 14 % vol rs : 3.5 g/l pH : 3.5 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

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 : Positioned on the northern and western slopes encircling the Paarl region, these vineyards benefit from weathered granite soils, renowned for nurturing top-quality Shiraz. Paarl enjoys long, warm summers akin to the Mediterranean, ideal for the ripening of varieties like Shiraz, and ensuring optimal flavour development.

about the harvest: The grapes were carefully handpicked during the early days of March.

in the cellar : They then underwent a deliberate, slow ferment on the skins. This was followed by gentle pumpovers aimed at extracting rich colour and flavour, while enhancing depth. Subsequently, the wine underwent malolactic fermentation and maturation in French oak for a period of 12 months, ensuring a nuanced and refined final product.

