

## Bellingham Pandemonium Sleepy Bull Red Blend 2024

There's nothing uptight about this blend - it's all fruit, flow, and finesse. Grenache leads the charge with bright red berries - raspberry, red cherry, and strawberry - all plush and inviting. Marselan steps in with depth, fine-grained tannin, and a hint of spice and fynbos for dimension. Alicanté brings its signature hue and a structural backbone that keeps everything in line. The palate shows freshness, purity, and that fine chalky grip that whispers class. Balanced, distinctive and probably the only blend of its kind - but Sleepy Bull already knew that.

Best with something hearty and a little messy - lamb, beef, maybe venison off the coals. But those who know, know... Sleepy Bull is really just the excuse to open another bottle.

**variety :** Grenache | 46% Grenache Noir, 44% Marselan, 5% Grenache Gris, 5% Alicanté Bouschet

**winery :** Bellingham Wines

**winemaker :** Ricardo Cloete

**wine of origin :** Voor Paardeberg

**analysis :** alc : 13.93 % vol    rs : 2.28 g/l    pH : 3.48    ta : 5.45 g/l

**type :** Red

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

Those in the know know Sleepy Bull knows what he knows. And he KNOWS that this wine is more than a red blend.

**in the vineyard :** Those in the know, know - Sleepy Bull doesn't rush good things. His Grenache-themed blend comes from a sun-kissed pocket at the southern tip of Africa, where this Mediterranean wanderer has found its groove. Warm, dry days? Grenache loves it here - so much so, it's spawned a few talented offspring. Marselan brings the muscle (that's Grenache crossed with Cabernet Sauvignon), Grenache Gris adds a whisper of rarity - maybe the only block of its kind in South Africa - and Alicanté Bouschet, the "bloody" one, stains everything it touches with deep colour and attitude. Call it a field blend, a family reunion, or simply what happens when you let nature jam. Either way, he knows this isn't just another red - it's a vibe.

**in the cellar :** The Grenache and Grenache Gris were picked and fermented together - a proper field blend - in stainless steel, then eased into foudre to keep things pure and honest. Alicanté Bouschet, dark and brooding, was kept cool with gentle pump overs to soften its punch. Marselan, the Cab kid with tiny berries, was fermented in concrete with a short post-maceration, then aged in French oak for 14 months (20% new). The rest took it slow in seasoned barrels for a year.



### Bellingham Wines

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