



BELLINGHAM

FOUNDED IN 1693

THE HOMESTEAD SERIES SAUVIGNON BLANC 2024

ABOUT OUR HOMESTEAD RANGE

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.

WINE OF ORIGIN: Cape Town

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.

IN THE CELLAR:

Grapes were harvested at night during the first week of February to ensure arrival at the winery at the lowest possible temperature. After harvesting, the grapes were crushed and allowed to soak overnight. This prolonged period of skin contact facilitated the extraction of maximum flavour precursors into the juice. Gentle pressing followed, with the juice settling for three days using the "lees combing" method - a gentle stirring employed to further extract flavour compounds from the settled solids. Post settling, the juice was racked and inoculated. Fermentation occurred at 16°C in stainless steel tanks. Post-fermentation, the wine remained in contact with the gross lees for added richness and complexity.

TASTING NOTES:

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.

FOOD PAIRING:

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.

ANALYSIS:

Alc: 12,8% | pH: 3,45 | RS: 2 g/l | TA: 6,4 g/l

