



# BELLINGHAM

FOUNDED IN 1693

## THE HOMESTEAD SERIES CHARDONNAY 2023

### ABOUT OUR HOMESTEAD RANGE

Named after Bellingham's landmark homestead in the Franschoek 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:** Stellenbosch

---

### IN THE VINEYARD:

Situated along the False Bay coastline, our vineyards thrive at altitudes surpassing 200m, basking in the refreshing southwesterly breezes coming inland from the Atlantic Ocean. Cradled within the granite soils of the mountainous terrain enveloping Stellenbosch, a cornerstone of South Africa's esteemed viticultural landscape, our vineyards thrive in this remarkable terroir.

### IN THE CELLAR:

Grapes were hand-harvested in mid-February, whole-bunch pressed and cold settled for three days. Half of the juice remained in stainless steel tanks being cold fermented while the remainder was placed in 300ℓ older French oak barrels. Malolactic fermentation was induced in barrel with this process aiding in dimension and complexity on the palate. Matured for nine months on the lees with frequent bâtonnage, ensures greater texture and mouthfeel.

### TASTING NOTES:

This Chardonnay boasts a pale lemon hue with a delicate green tinge. It captivates the senses with vibrant aromas of fresh orange, lime, and lemongrass, complemented by floral hints of orange blossom and jasmine, alongside a subtle nutmeg spice. The palate opens with a fresh, lively burst of ripe tropical pineapple and yellow peach, balanced by zesty citrus notes of orange and lemon. The finish lingers gracefully, accented by a touch of spice and refined mineral undertones.

### FOOD PAIRING:

This Chardonnay pairs beautifully with chicken or pork in creamy sauces, pasta dishes featuring rich, velvety sauces, Caesar salads enhanced with coriander and sesame dukkah, and mild curries with buttery, aromatic sauces.

### ANALYSIS:

Alc: 13.5% | pH: 3,48 | RS: 2.15 g/l | TA: 5,87 g/l

