



BELLINGHAM

FOUNDED IN 1693

THE HOMESTEAD SERIES PINOTAGE 2021



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: Stellenbosch

BLEND: Pinotage

IN THE VINEYARD:

Our vineyards are situated in the well-known Stellenbosch region, one of South Africa's leading viticultural areas. With cooling southwesterly breezes coming inland from the Atlantic Ocean and rich granite soils, this is the optimal spot for growing premium Pinotage.

IN THE CELLAR:

The grapes were handpicked in February and meticulously handled upon arrival at the cellar. To extract optimal colour and flavour, the juice underwent gentle yet frequent punch-downs and pump-overs. This was followed by a light pressing before malolactic fermentation and maturation in French oak.

TASTING NOTES:

The wine presents an intense dark red core with a ruby rim, showcasing aromas of sweet spices, plums, and mulberries, complemented by subtle hints of vanilla. On the palate, vibrant flavours of ripe raspberry, strawberry, and black cherry are enriched by notes of licorice, clove, and cardamom. The well-integrated oak spice and exciting tannin structure add depth and complexity to the experience.

FOOD PAIRING:

This succulent Pinotage pairs beautifully with robust meat dishes like roast leg of lamb, venison, and oxtail stew. It also complements hard yellow cheeses with a hint of sharpness, as well as dishes with a touch of spice, such as those from Mexican, Indian, and North African cuisines.

ANALYSIS:

Alc: 14% | pH: 3,5 | RS: 3,5 g/l | TA: 5.6 g/l