



BELLINGHAM

FOUNDED IN 1693

THE HOMESTEAD SERIES PINOTAGE 2022



ABOUT OUR HOMESTEAD RANGE:

Named after Bellingham's landmark homestead in the Franschhoek Valley which was once home to the colourful Podlaskuk 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:

Handpicked in February, the grapes were carefully handled upon arrival at the cellar. To achieve optimal color and flavour, the juice underwent gentle yet frequent punch-downs and pump-overs. Fermentation took place in stainless steel and concrete, followed by a light pressing and 12 months of aging in older French oak barrels, enhancing depth and complexity.

TASTING NOTES:

This wine boasts a deep, dark red core with a ruby-tinged rim, offering enticing aromas of sweet spices, plums, and mulberries, accented by a delicate touch of vanilla. The palate unfolds with vibrant layers of ripe raspberry, strawberry, and black cherry, interwoven with hints of licorice, clove, and cardamom. Silky oak spice and a refined tannin structure lend depth and complexity, creating a truly captivating wine.

FOOD PAIRING:

This succulent Pinotage pairs beautifully with rich dishes like roast lamb, venison, slow-braised short ribs, and smoky BBQ pork belly. Aged cheeses such as Gouda and smoked cheddar enhance its bold character, while its fruit-forward profile complements Cape Malay bobotie, Moroccan lamb tagine, and Korean BBQ. Earthy mushroom dishes and charred eggplant with harissa also highlight its depth and complexity.

ANALYSIS:

RS: 3,5 g/l | Alc: 13% | TA: 5,6 g/l | pH: 3,5g/l
Oak: 12 months in older French oak barrels