



# BELLINGHAM

FOUNDED IN 1693

## THE HOMESTEAD SERIES SHIRAZ 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: Paarl

### IN THE VINEYARD:

Positioned on the northern and western slopes encircling the Paarl region, these vineyards benefit from weathered granite soils, renowned for nurturing top-quality Shiraz. Paarl enjoys long, warm summers akin to the Mediterranean, ideal for the ripening of varieties like Shiraz, and ensuring optimal flavour development.

### IN THE CELLAR:

The grapes were carefully handpicked during the early days of March. They then underwent a deliberate, slow ferment on the skins. This was followed by gentle pumpovers aimed at extracting rich colour and flavour, while enhancing depth. Subsequently, the wine underwent malolactic fermentation and maturation in French oak for a period of 12 months, ensuring a nuanced and refined final product.

### TASTING NOTES:

This Shiraz displays a captivating deep ruby-red hue, inviting the senses with its rich aromas of ripe plum, blackcurrant, and subtle undertones of pepper, chocolate, and mixed spices. On the palate, a harmonious interplay of luscious blackberry, violet and lingering black pepper are revealed, ensuring a truly satisfying experience.

### FOOD PAIRING:

For the perfect accompaniment, pair with smoked rooibos and paprika grilled fillet of beef served with Grandma's sticky potatoes, slow-cooked beef brisket, or rosemary-infused springbok loin.

### ANALYSIS:

Alc: 14% | pH: 3,5 | RS: 3,5 g/l | TA: 5,6 g/l