



# BELLINGHAM

FOUNDED IN 1693

## THE HOMESTEAD SERIES OLD ORCHARDS CHENIN 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:** Coastal Region

### IN THE VINEYARD:

Grown in the esteemed Bottelary Hills of Stellenbosch at high altitudes (300m above sea level) on ancient, weathered granite soils, these vineyards overlook Cape Town's iconic Table Bay. Benefiting from the region's long, warm Mediterranean summers, the grapes experience ideal ripening conditions. Cooling ocean breezes slow their growth, while the windy climate encourages smaller berries with concentrated flavors and exceptional complexity. This distinctive terroir provides the perfect environment to craft an exceptional Chenin Blanc.

### IN THE CELLAR:

The grapes are carefully hand-picked in mid-February and gently whole-bunch pressed to yield clear juice with minimal solids. The entire blend is then fermented in stainless steel tanks, preserving the wine's vibrant freshness and pure fruit character.

### TASTING NOTES:

This wine opens with an intensely tropical nose, featuring passion fruit, bright citrus notes of orange, lime, and kumquat, and layers of yellow and white peach, with subtle hints of quince and a refreshing mineral finish. On the palate, it is smooth and juicy, leading into a rich mid-palate with hints of fruit sweetness highlighting notes of orange zest, white pear, delicate spice, and a saline-mineral undertone. Balanced and well-integrated with lively acidity, it leaves a lasting impression of mandarin, floral hints, and spice, with the potential to age beautifully for up to 3 years.

### FOOD PAIRING:

This vibrant Chenin Blanc pairs well with lighter fare like lightly smoked or grilled chicken salads, or even fresh fish but will do well when matched with richer, creamier seafood dishes too. Best served chilled.

### ANALYSIS:

Alc: 13.5% | pH: 3.5 | RS: 2.4 g/l | TA: 5.8 g/l