



BELLINGHAM

FOUNDED IN 1693

THE FOUNDER SERIES FREDA WHITE BLEND 2023

The Founders Series is a very small selection of the best wine in the cellar. It follows the Bellingham style and maximum of 5 barrels are selected every year, but only bottled and released in exceptional vintages. The concept is to honour Bellingham's pioneering founders, Fredagh and Bernard Podlashuk, affectionately known as Freda and Pod. This power couple's bold vision not only for their iconic brand, but the South African wine industry as a whole, left a legacy for the ages. A rare greatness and inspiration, something that these special wines aim to emulate.

WINE OF ORIGIN: Coastal Region

BLEND: Chenin Blanc 78%; Semillon 15%; Sauvignon Blanc 5%; Viognier 2%

IN THE VINEYARD:

The Chenin Blanc hails from a venerable vineyard in Durbanville (Cape Town), established in 1983. Its deep, decomposed granite soil with high clay content ensures minimal stress on the vines, even during the driest years, resulting in a blend characterised by vibrant, pure fruit and intricate complexity. The Semillon, sourced from the historic La Colline vineyard in Franschhoek, which dates back to 1936, adds a layer of texture to the blend. Freshness and balance are provided by the cool-climate, dryland Sauvignon Blanc from Darling, while the Stellenbosch Viognier contributes an extra layer of fragrance. The unirrigated blocks enhance the wine's structure and highlight its varietal nuances.

IN THE CELLAR:

Grapes are meticulously hand-picked in the vineyard and carefully sorted in the cellar to ensure only the ripest and highest quality fruit advances. The Chenin Blanc and Semillon were naturally fermented in 300l French oak barrels: Chenin Blanc was aged in a mix of 1st, 2nd, and 3rd fill barrels, while Semillon matured in older barrels for 10 months, undergoing regular bâtonnage. Each barrel is individually cooled to facilitate gentle oak extraction and enhance flavour development. For freshness, most of the Sauvignon Blanc and Viognier were fermented in stainless steel, with a small portion aged in barrel. The final blend comprises 20% new barrels, 43% 2nd fill, 30% 3rd fill, and 7% tank-fermented wine. Only the finest barrels are selected to create a limited 900l blend of this vintage, yielding just 1,000 bottles.

TASTING NOTES:

This Cape-style white blend is meticulously crafted from vineyard to cellar. It opens with a refined nose of fresh, zesty citrus, orange marmalade, yellow peach and ripe pear, complemented by delicate floral notes and subtle sweet oak spice. On the palate, the wine offers a vibrant burst of juicy stone fruit and zesty citrus, with hints of cedarwood and sweet oak spice. It finishes with a lingering, tangy citrus note, creamy texture, and balanced acidity.

FOOD PAIRING SUGGESTIONS:

With its aromatic bouquet, ripe tropical fruit, and nuanced oak complexity, this wine pairs beautifully with a range of gourmet dishes. Ideal companions include salmon gravlax, crayfish tandoori, and confit duck. It also complements creamy and mild curries, such as butter chicken and bobotie, making it a versatile choice for an array of culinary delights.

ANALYSIS:

Alc: 13,3% | RS: 3,8 g/l | TA: 6,0 g/l | pH: 3,45g/l

