



BELLINGHAM

FOUNDED IN 1693

THE HOMESTEAD SERIES RED BLEND 2022



ABOUT OUR HOMESTEAD RANGE:

Named after Bellingham's landmark homestead in the Franschoek 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: Coastal Region (Darling & Stellenbosch)

BLEND: Merlot 71% (Darling)
Cabernet Sauvignon 29% (Stellenbosch)

IN THE VINEYARD:

The Merlot grapes are cultivated in a cool-climate site high on the hills of Darling, where the vineyard faces the chilly Atlantic Ocean and benefits from the constant cold winds that sweep through during the growing season. Meanwhile, the Cabernet Sauvignon is grown in the Helderberg ward of Stellenbosch. Meticulous canopy management ensures optimal sun exposure, enhancing colour, tannin, and fruit ripeness.

IN THE CELLAR:

The grapes were hand-harvested, destemmed, and the berries meticulously selected before fermentation. This took place in stainless steel tanks with minimal intervention to highlight the terroir. Fermentation lasted 7 to 12 days, with gentle pumpovers occurring throughout. The wine was then aged for 12 months in 300l French oak barrels, with 10% new oak adding depth and complexity.

TASTING NOTES:

This wine presents a layered fusion of red and black fruits, with bright notes of red cherry, blueberry, and blackcurrant. Subtle oak aging lends classic hints of tobacco spice, dark chocolate, and licorice. On the palate, Merlot brings elegance, while Cabernet Sauvignon adds depth and structure. Soft, juicy tannins create a generous and approachable profile, leading to a silky finish with lingering dark berry nuances.

FOOD PAIRING:

This red blend pairs beautifully with grilled steak, rosemary-roasted lamb, rich pasta dishes, and aged cheeses, enhancing every bite with its depth and complexity.

ANALYSIS:

RS: 2,9 g/l | Alc: 14% | TA: 5,72 g/l | pH: 3,5g/l
Oak: 12 months in 300l French oak barrels, with 10% new oak