THE TREE SERIES
By Bellingham

BIG OAK

SHIRAZ 2022

The magnificent BIG OAK tree at the Bellingham Manor house is a focal feature in the beloved garden of founding couple Bernard and Fredagh Podlashuk. It was in the shade of this tree that the first wines of Bellingham were bottled by hand, and where friends and family of the 'Pods' lived their lives in the beauty of the Franschhoek Valley.

WINE OF ORIGIN: Western Cape

WINEMAKERS NOTES:
Vinified from vineyards (majority Paarl region) that deliver a good mouth-feel and drinkability, the grapes were harvested by hand in late February. The younger trellised vineyards deliver exceptional fruit notes and the grapes were fermented separately on the skins before malolactic fermentation took place. Older French oak barrels allowed further maturation of 9 months before final blending. Gentle pumpovers ensure optimal tannin and colour in the wine.

TASTING NOTES:
This wine presents a dark ruby red hue, offering vibrant aromas of dark berries and black fruits, accented by intriguing notes of oak spice and pepper. Medium-bodied and smooth upon entry, it unveils succulent flavours of summer berry confit delicately infused with hints of dark chocolate and smoky oak. A touch of fruit sweetness emerges mid-palate, while velvety tannins provide structure, leading to a lively, juicy finish characterised by a delightful fruit intensity.

SERVING NOTES:
Deliciously easy drinking for best enjoyment within the first 3 years of vintage. Serve as an effortless social sipping wine for any occasion. Also recommended as a great match with BBQ steaks, ribs and burgers, roast lamb shank, tomato-based pasta dishes or mature cheese.

ANALYSIS:
Alc: 13,5% | RS: 4,0 g/l | TA: 5,6 g/l | pH: 3,5