



Barrel Fermented M.M.M. 2015

To his friends and family he was Pod, but to the Cape Winelands he was Bernard Podlashuk, the maverick winemaker. Never quite satisfied to be just ordinary, he is recognised for his daring vision, sheer audacity and unabated drive that helped place South African wine on the map. The legend of Bernard's tenacity and innovative flair lives on through the Bernard series, Bellingham's premium range of extraordinary wines.

Winemaker: Niël Groenewald

Varieties: 64% Malbec, 21% Merlot & 15% Mourvèdre,

Origin: Coastal Region

In the Vineyard: 2015 was a fairly wet winter that led to a dry summer that produced exceptional quality grapes with smaller berries boasting great colours and concentrated flavours in the red varieties. Each component is selected from specific vineyards for their individual character and pristine quality. The Merlot comes from Bottelary hills in Stellenbosch where the vines are trellised on 5 wire VSP systems and the soils are dominated by weathered granite, the Mourvedre is from bush vines in the Agter Paarl area growing in dirty sandstone soils and the Malbec is from Somerset West vineyards with 5 wire VSP trellised vines that grow in shale and sandstone soils.

In the Cellar: The hand harvested grapes arrived at the cellar with an average ripeness of 25°B and were sorted to separate the very best berries on conveyers before vinification. The three varieties were fermented 100% naturally in open fermenters before maturing for 18 months in older French oak barrels with regular pigeage for optimal colour and flavour extraction.

Winemaker's Tasting Notes: Profound ruby red depth with a generous concentration of blackcurrants, cherries, mulberry and blackberry pastille fruit embellished by winter spice, anise and pepper on the nose. A robust dense entry with an explosion of ripe dark berries cradled by attractive oak spice complexity that follows through to an outspoken finish of great length and concentration intricately balanced by softly textured tannins.

Alc 14% | RS 4.5 g/l | pH 3.5 | TA 5.6 g/l