

## The Founder's Series

is an exclusive wine range honouring 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.



### Bellingham The Founders Series

#### Pod

Vintage: 2015

##### **In the vineyard:**

Where the magic begins for this magnificent red blend. The grapes are sourced from Pinotage (70%) and Shiraz (30%) vineyards located in Darling and Stellenbosch respectively. These superior vineyard blocks yield 4-8 tons per hectare. The vines are viticulturally manicured and delicately maintained throughout the growing season to produce the best quality possible. The best bunches are then individually selected in the vineyards during harvest before being carefully picked and transported to the winery.

##### **In the cellar:**

When the grapes arrive at the cellar, they undergo a second berry selection and sorting to ensure only the finest quality fruit continue on the winemaking journey. The Pinotage was hand punch down during fermentation, while the Shiraz was gently pumped over for optimal colour and tannin extraction. After malolactic fermentation in barrels, 50% of the wine was matured in new French oak and 50% in second fill barrels for a period of 16 months. Only the 3 best barrels were selected to produce a mere 800 bottles, and carefully blended before bottling.

##### **Tasting notes:**

The revered treatment this Cape-style red blend receives from vineyard to cellar shows in its tasting. Made in a more opulent style, this wine brims with rich and layered dark fruit, black cherries and plums on the nose, with sweet spice provided by Shiraz and the use of American and French oak. The palate reveals fine but grippy tannins, offset by the attractive juicy fruit character which follows through from the nose. A bright line of acidity provides a long, mouth-filling finish.

##### **Food pairing suggestion:**

With its depth of flavour, fragrant spice and integrated, firm tannins, this luxurious wine is an excellent match for a wide variety of gourmet cuisine. Complementary dishes include richly sauced beef or venison fillet, pork belly and black forest dessert.

