

THE BERNARD SERIES



OLD VINE CHENIN BLANC 2017

The Bernard series is a tribute to our celebrated founder, Bernard Podlashuk, whose visionary approach and bold risks helped shape the course of South African wine. This wine is thoroughly contemporary, elaborately intricate, with a compelling individualistic character that reflects the tremendous history of some of the oldest bush vines in the Cape. A wine that stands out in a crowd accounting for the extraordinary track record of awards and deserved reputation as a quintessential South African Chenin Blanc.

Variety: 100% Chenin Blanc

Origin: Coastal Region (Agter-Paarl, Durbanville and Bottelary Hills)

Vintage Comment: 2017 vintage is one of the best Niel has had so far during his 13 years as the Bellingham winemaker.

“Everything worked in our favour,” he says. “I rate it higher than 2015, possibly even as good as 2009. Certainly the wines are a lot more accessible earlier than we’ve had for a long time.”

In the Vineyard: The grapes for this wine are from 3 exceptional Chenin Blanc vineyards with an average age of 45 years. These low yielding (4-5 tons per hectare) mature bush vines grow in soils that are predominately weathered granite with open canopies for maximum sunlight penetration.

In the Cellar: Grapes are hand harvested at 24°Balling and are pressed in whole bunches before single-lot fermentation. The wine is wood matured for 12 months in 50% new French oak and 50% second fill barrels with extended lees contact and regular batonnage for richness and added depth and dimension.

Winemaker’s Tasting Notes: A luminescent gold wine with rambunctious fleshy peach, passion fruit, honey melon, papaya and pineapple fruit aromas layered with whiffs of oatmeal and crushed wheat that follow through with lavish concentrated fruit flavours from the nose – powerful yet accommodating on the palate with discernible, yet seamless and subtle spicy oak complexity. The riveting finish is fresh and intense with tremendous length, making it a great wine for enjoyment with food.

Alc 14% | RS 3.0 g/l | pH 3.5 | TA 5.8 g/l

A WINE BY **Bellingham.**
FOUNDED 1693