

Bellingham The Bernard Series Small Barrel S.M.V. 2006

Dark ruby red colour. Complex aromas of dark chocolate, vanilla, cherries and spice with hints of violet. All aromas are carried through to the rich, full palate which is powerful yet graceful. The flavours linger invitingly on the aftertaste.

variety : Shiraz | 75% Shiraz, 22% Mourvèdre, 3% Viognier

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin :

analysis : alc : 15.0 % vol rs : 3.23 g/l pH : 3.43 ta : 5.96 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : 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.

The grapes were hand-picked from three sites on the same farm in the Agter-Paarl region. All three components came from low yielding trellised vineyards. Vines are planted in decomposed granite and overlying clay soils with good water holding capacity.

Origin

Coastal Region - Perdeberg

about the harvest: The Shiraz was picked at optimum ripeness of 26.5 degrees Balling.

in the cellar : Natural co-fermentation between Shiraz, Mourvèdre and Viognier. The wine underwent malolactic fermentation in new French oak and was barrel matured for a period of 18 months.

