

Bellingham Old Vine Chenin Blanc 2008

Pale gold with tints of green paints the picture of this romantic wine. The extraordinary colour is however just a preview to the bold layers of tropical fruit and melon flavours that rest comfortably and refreshingly on the nose and palate. The subtle sweetness of honey suckle combines artfully with the distinctive fruitiness, while vanilla oak spices exempts this wine from others. The Old Vine Chenin Blanc is a layered, complex wine that promises a lingering aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : rs : 8.1 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **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 lair lives on through The Bernard Series, Bellingham's premium range of extraordinary wines.

The grapes used to make this wine come from four exceptional Chenin Blanc vineyards. These vines are all low-yielding (5 - 6 tons per hectare) bush vines with an average age of 40 years. Vines grow in weathered granite soils with open canopies for maximum penetration of sunlight.

Origin

Coastal Region - Vineyard blocks in Agter-Paarl, Durbanville and Bottelary Hills

about the harvest: Grapes were hand-picked at 24 degrees Balling.

in the cellar : Grapes were hand-picked at 24 degrees Balling with partial whole bunch pressing followed by single lot fermentation. The wine was matured in French oak barrels for a period of 12 months of which 50% was new French oak and 50% second fill barrels.