

## Bellingham The Bernard Series Hand Picked Viognier 2010

As the contrasting colours of straw and green hints suggest, the flavours of this wine are bold and upfront. The perfumed nose shows off aromas of pear, rose petals and subtle spice. All the aromas are carried through to the rich, full palate which has a hint of sweetness balanced by a racy acidity on the finish. The flavours linger invitingly on the aftertaste.

**variety :** Viognier | 100% Viognier

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald, Mario Damon

**wine of origin :** Coastal Region

**analysis :** alc : 13.5 % vol    rs : 4.6 g/l    pH : 3.33    ta : 6.6 g/l

**type :** White    **body :** Full    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Screwcap

Concours Mondial 2011 - Silver Medal

### in the vineyard :

The grapes were hand-picked from a single 12year old vineyard on a gentle hillside slope in the Agter-Paarl area on the foothill of the Perdeberg mountain. Vines are trellised and grow on decomposed granite, perfect conditions for Viognier.

**about the harvest:** Grapes were handpicked at optimum ripeness of 24° Balling and yielded 5t/ha. Vintage was relatively cool for Viognier.

### in the cellar :

50% of the wine was fermented in 1st and 2nd fill French oak barrels. The remaining wine was fermented in tanks to ensure freshness to the final blend. The wine was left on the lees for 8 months before bottling.



## Bellingham Wines

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