

Bellingham The Bernard Series Whole Bunch Grenache Blanc Viognier 2011

Richly textured and opulent with beautifully woven integration between the fresh green apple, fleshy peach and stone fruit from Grenache and citrus blossom, pear drop and intriguing spice from Viognier. A very well balanced and bold wine with multi-layered intricacy and richness.

The wine lends itself to be best enjoyed with well matched meals like veal Parmigiano, softshell crab with beurre blanc or roast quail with nut stuffing.

variety : Grenache blanc | 80% Grenache Blanc, 20% Viognier

winery : Bellingham Wines

winemaker : Niel Groenewald

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 5.5 g/l pH : 3.25 ta : 6.33 g/l

type : White **style :** Off Dry **wooded**

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

2012 Veritas Wine Awards - Bronze Medal

2012 Old Mutual Trophy Wine Show - Bronze

2012 International Wine Challenge - Bronze

in the vineyard : Viognier comes from 11 year old vines whilst the Grenache vineyard is 6 years old with weathered granite and shale soils dominant. Vines are trellised with one bunch per shoot. Balance between growth and production is meticulous with low yields between 7 and 9 t/ha.

Origin: Wine of Origin Coastal Region from vineyards in Agter-Paarl and Voor-Paardeberg - Paarl

about the harvest: Handpicked at an average 24°B.

in the cellar : Whole bunch pressed to respect the delicate skin and get the best quality juice with good minerality and acidity. Grenache was fermented in 50% New and 50% second fill Barrels for 5 months, with lees contact. Both components wild fermented. Blended with tank fermented Viognier and prepared for bottling.



Bellingham Wines

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