

Bellingham The Bernard Series Hand Picked Viognier 2011

Bright gold with brushed with youthful green glimmers. Overtly peachy with sumptuous white pear, spice and honeysuckle aromas and flavours that follow through to a richly fruited finish, that whilst full, is still refreshing and effortlessly woven with well integrated vanilla and oak spice intrigue.

This wine is a gourmet delight matching a variety of flavours and textures particularly spicy fusion food like pork wontons, five-spice beef, honey roast duck or even traditional Cape Malay fragrant curries.

variety : Viognier | 100% Viognier

winery : Bellingham Wines

winemaker : Niel Groenewald

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.25 ta : 5.32 g/l

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

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

Veritas Wine Awards 2012 - Bronze

ageing : Drinking well on release with potential to develop further honeyed richness for up to 5 years in the bottle.br /

in the vineyard : One of the oldest in the Cape - 16 years - located on a gentle hillside slope in Agter Paarl at the foot of the Perdeberg mountain. Vines are trellised and grow on decomposed granite with low yields of 5 tons per hectare.

about the harvest: Grapes were handpicked at optimum ripeness of 24° Balling and yielded 5 t/ha.

in the cellar : The berries were hand sorted. Wild yeast ferment with half of the wine fermented in 2nd and 3rd fill French oak barrels and left to mature for 5 months. The other half was fermented in stainless steel tanks to retain freshness and varietal vibrancy in the final blend. The young wine was left on the lees for 8 months before blending and bottling.



Bellingham Wines

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