

The Bernard Series Hand Picked Viognier 2014

Luminescent gold brushed by 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 : 13.5 % vol rs : 5.0 g/l pH : 3.5 ta : 6.0 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

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

The Bernard series celebrates our founder, Bernard Podlashuk, a trail-blazing visionary whose maverick approach and bold risks helped shape the course of South African wine. Viognier is a lesser known single varietal in South Africa and this thoroughly contemporary, elaborately intricate version has a compelling individualistic character that celebrates Pod's aptitude for fearless experimentation with creative winemaking methods and wine styles.

in the vineyard : 2014 produced great expressive varietal characters after a long, slow ripening period. The grapes were hand-picked from two Viognier vineyards – some of the oldest in the Cape, located on gentle hillside slopes in Agter Paarl at the foot of the Perdeberg mountain. The trellised vines grow on decomposed granite with low yields of around 5 tons per hectare, and this component lends structure to the wine. The second vineyard is located in the Faure area in Somerset West, contributing freshness and vitality.

about the harvest: The grapes were hand-picked at an average of 24°Balling ripeness.

in the cellar : The grapes were hand-sorted on arrival at the cellar. Half of the wine was fermented wild in 2nd and 3rd fill French oak barrels and left to mature for 4 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 6 months before blending and bottling.



Bellingham Wines

Franschhoek

021 870 4200

www.bellinghamwines.com