

The Bernard Series Old Vine Chenin Blanc 2014

A luminescent gold wine with rambunctious fleshy peach, passion fruit, honey melon, papaya and pineapple fruit aromas layered with whiffs of oatmeal and crushed wheat that follow through with lavish concentrated fruit flavours from the nose – powerful yet accommodating on the palate with discernible, yet seamless and subtle spicy oak complexity. The riveting finish is fresh and intense with tremendous length.

A great wine for enjoyment with food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 5.0 g/l pH : 3.5 ta : 6.0 g/l

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

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

in the vineyard : The grapes for this wine are from 3 exceptional Chenin Blanc vineyards with an average age of 43 years. These low yielding (4-6 tons per hectare) mature bush vines grow in soils that are predominately weathered granite with open canopies for maximum sunlight penetration.

2014 produced graceful Chenin Blanc with great aromatics, focussed fruit profiles and balanced acidities. Ripeness at lower sugars afforded a relatively lighter weight and more intricately composed wine.

Origin: Coastal Region (Agter-Paarl, Durbanville and Bottelary Hills)

about the harvest: Grapes are hand harvested at 24°Balling.

in the cellar : Grapes are pressed in whole bunches before single-lot fermentation. The wine is wood matured for 12 months in 50% new French oak and 50% second fill barrels with extended lees contact and regular batonnage for richness and added depth and dimension.



Bellingham Wines

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