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The Bernard Series Organic Syrah 2011

A complex and opulent Syrah reflecting the generosity of its origins with concentrated dark berry and plum flavours, brushed with a distinctive peppery spice and indigenous wild flower notes. Generously structured with astute ripe tannin texture.

variety : Shiraz | 100% Shiraz
winery : Bellingham Wines
winemaker : Niel Groenewald
wine of origin : Paarl
analysis : **alc :** 14.0 % vol **rs :** 4.5 g/l **pH :** 3.5 **ta :** 5.6 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork



ageing : Promises further integration and secondary complexity on cellar maturation of up to 10 years.

Our founder, Bernard Podlashuk, is recognised for his daring vision, sheer audacity and progressive winemaking that helped place South African wine on the map. Bernard's supreme respect for his vineyards favoured sustainable viticulture for authentic varietal expression aptly captured in this organic Syrah.

in the vineyard : In the Vineyard: Shiraz grapes from this fully certified organic vineyard in Voor Paardeberg.

about the harvest: Hand-picked at an average 24.5°Balling.

in the cellar : Shiraz is bunch-sorted and berry-selected by hand on arrival at the cellar before being crushed and wild yeast fermented on the skins in 500 litre open French oak barrels. Manual punch downs and pigeage 6 times per day for maximum gentle extraction initially, reducing to twice daily as fermentation nears completion. Fermentation temperatures are controlled at 24°C. The young wine is gently pressed in a basket press, and returned to 50% 3rd fill and 50% 4th fill French oak barriques where the heads are replaced and malolactic fermentation is completed. 16 months further maturation follows with 2-3 rackings and natural clarification. Made as naturally at every stage with no preservatives or manipulation.