

## The Bernard Series Small Barrel SMV 2013

Deep ruby with a bright crimson rim. A mosaic of alluring black and red berry and cherry aromas layered with dark chocolate, winter spice, rose and violet on the nose carried through to an intricate intensely fruited palate that is both powerful and graceful. A long, smooth, succulent finish of good length and complexity.

A great food wine that will match a variety of gastronomy, including rosemary roasted lamb, char-grilled beef steaks, spicy sausages or tomato based vegetable ragout.

**variety :** Shiraz | 83% Shiraz, 12% Mourvèdre, 3% Viognier

**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 **body :** Full **wooded**

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

Mundus Vini International Awards 2017 - Silver

Top 100 SA 2016 Challenge - Double Gold

Top 100 SA 2016 Wine Challenge - Winner

**ageing :** An attractive and instantly engaging wine with tremendous complexity already, but promises seamless integration and intrigue on maturation for up to ten years in the bottle.

To his friends and family he was Pod, but to the Cape Winelands he was Bernard Podlashuk, the maverick winemaker. Never quite satisfied to be just ordinary, he is recognised for his daring vision, sheer audacity and unabated drive that helped place South African wine on the map. The legend of Bernard's tenacity and innovative flair lives on through the Bernard series, Bellingham's premium range of extraordinary wines.

**in the vineyard :** 2013 was a cooler vintage that produced reds of great colour and flavour concentration. The grapes were hand-picked from three sites on the same farm in the Agter-Paarl region at an average ripeness of 26°Balling. All three components came from low yielding trellised vineyards planted in decomposed granite and overlying clay soils with good water retention capability.

**about the harvest:** The Shiraz was hand-picked at optimal ripeness of 26.5°Balling.

**in the cellar :** Bunch-selection at harvest was followed by berry selection on arrival at the cellar before natural co-fermentation between Shiraz, Mourvèdre and Viognier. The young wine underwent malolactic fermentation in French oak and was barrel matured for a period of 14 months.

### Bellingham Wines

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