

The Bernard Series Old Vine Chenin Blanc 2015

Aluminescent gold wine with rambunctious fleshy peach, passion fruit, honeymelon, papaya and pineapple fruit aromas layered with whiffs of oat meal 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, making it a great wine for enjoyment with food.

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variety : Chenin Blanc | 100% Chenin Blanc

winery : Bellingham Wines

winemaker : Niel Groenewald

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 4.2 g/l pH : 3.54 ta : 6.2 g/l

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

pack : Bottle size : 750ml closure : Cork

Annual Diners Club Platter awards 2016 - 5 Stars

Top 100 SA Wine Show 2016 - Top 100 Double Platinum Winner & Grand Cru (Best Chenin)

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.

2015 was the Goldilocks vintage for Chenin blanc, not too warm, not too cold, just perfect. Ripe fruit, lower sugars and great analysis

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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