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The Bernard Series Organic Syrah 2013

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.

This wine is particularly recommended with game and venison, aged beef fillet and rump steaks,spicy sausages or confit of duck.



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 : Generously structured with astute ripe tannin texture promising 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 : Variety: 100% Shiraz
Origin: Paarl

about the harvest: Shiraz grapes from this fully certified organic vineyard in Voor Paardeberg were 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.