

## The Bernard Series Whole Bunch Roussanne 2018

A deeply fascinating wine with graceful wild Cape flowers, indigenous fynbos and herbal tea aromas supported by soft kiwi, tropical pineapple and peach kernel vivacity well-integrated with a subtly spiced and honeyed finish. A unique white wine that delivers vibrant fruit and bracing freshness in youth, although still generous in structure to develop intriguing depth and dimension for up to five years cellaring. This is a versatile food wine with power and weight to add complexity with a wide variety of flavours and textures.

**variety :** Roussanne | 100% Roussanne

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol   rs : 3.0 g/l   pH : 3.5   ta : 6.8 g/l

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

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

2019 Platter's SA Wine Guide - 92/100

The Bernard Series was named after Bernard Podlashuk, visionary co-founder of the Bellingham brand and 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 his tenacity and innovative flair lives on through the Bernard series, Bellingham's premium range of hand-crafted wines.

**in the vineyard :** Varietals: 100% Roussanne

Origin: Coastal Region, Paarl

Roussanne has very small plantings in the Cape but it is a variety that has adapted very well in the Paarl region. These flavourful grapes are grown in ancient weathered granite soils in small 10 year old vineyards where modest yields of between seven and nine tons per hectare produce great fruit, minerality and natural acidity that reflects typical Agter-Paarl pedigree.

**about the harvest:** Harvested by hand at optimal ripeness.

Modest yields of between 7 - 9tons/hectare

**in the cellar :** Harvested by hand at optimal ripeness and softly pressed in whole bunches with reverence to the delicate skins of this variety. This method ensures a delicate, long extraction of the natural flavours of the grape. Cold fermentation in tanks further preserves the inherent traits and fruit expressions.



### Bellingham Wines

Franschhoek

021 870 4200

[www.bellinghamwines.com](http://www.bellinghamwines.com)