

## Bellingham The Bernard Series Old Vine Chenin Blanc 2019

A luminescent gold wine with rambunctious fleshy peach, passion fruit, honey melon, 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.

**variety :** Chenin Blanc | 100% Chenin Blanc  
**winery :** Bellingham Wines  
**winemaker :** Niel Groenewald  
**wine of origin :** Coastal Region  
**analysis :** alc : 13.83 % vol   rs : 2.4 g/l   pH : 3.34   ta : 6.5 g/l  
**type :** White   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**  
**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

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 :** Origin: Coastal Region (Agter-Paarl, Stellenbosch and Cape Town)

Vintage Comment: "Everything worked in our favour," Winemaker Richard Duckitt comments "I rate it higher than 2015, possibly even as good as 2009. Certainly the wines are a lot more accessible earlier than we've had for a long time."

In the Vineyard: The grapes for this celebrated wine are from 3 exceptional Chenin Blanc vineyards aged between 35 and 47 years. These low yielding old bush vines grow in soils that are predominately weathered granite, and produce fruit with rare complexity, stellar acidity and balance.

**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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