

## Bellingham The Bernard Series Small Barrel SMV 2015

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 | 87% Shiraz, 10% 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

2019 Platter's SA Wine Guide - 91/100

2019 Top 100 SA Wines - Double Platinum

**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.

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 handcrafted wines.

**in the vineyard** : The smaller Mourvèdre and Viognier components originate from farms that were pioneers of planting these varieties in South Africa. The grapes are specially sourced for their soft, juicy tannins and purity of fruit.

**about the harvest** : Careful quality control included bunch selection at harvest followed by berry selection on arrival at the cellar. Natural co-fermentation between the Shiraz, Mourvèdre and Viognier followed. The young wine underwent malolactic fermentation in French oak and was barrel matured for a period of 14 months.

**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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