

## Bellingham The Bernard Series Bush Vine Pinotage NV

Deep ruby with tints of purple on the rim. Liberal black cherry, ripe mulberry and raspberry confit aromas are followed by plum pudding, smoked meat flavours and savoury hints of truffle, as well as good spice oak integration on the long, succulent finish.

A sumptuous wine that is tremendously versatile with a variety of gastronomy including venison, duck, lamb and beef dishes.

**variety :** Pinotage | 100% Pinotage

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald

**wine of origin :** Coastal Region

**analysis :** alc : 14 % vol   rs : 3.0 g/l   pH : 3.5   ta : 5.6 g/l   va : 0.90 g/l   so2 : 150 mg/l   fso2 : 40 mg/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

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

2023 Decanter Award - Silver

**ageing :** Drinking well already, it promises to develop savoury richness, secondary intrigue and definitive smoothness with up to 10 years bottle maturation.

Our founder, Bernard Podlashuk, is recognised for his daring vision, sheer audacity and unabated drive that helped set the course of South African wine.

The legend of Bernard's tenacity and innovative flair lives on through this sensual rendition of South Africa's unique Pinotage, carefully crafted to showcase the proud potential of our heritage varietal.

**in the vineyard :** In the Vineyard: The grapes used to make this Pinotage come from a prized 43 year-old bush vine block, where the vines grow in weathered granite soils with small yields. Very precise shoot thinning and green harvesting is performed to maintain the best quality and balance.

**about the harvest:** Grapes are hand-picked at optimal ripeness.

**in the cellar :** In the Cellar: The best bunches were individually selected in the vineyard followed by a second berry selection and sorting at the cellar. Fermented in open French oak barrels with daily punch-downs. After malolactic fermentation in barrels, 50% of the wine was matured in new French oak and 50% in second fill barrels for a period of 12 months.

### Bellingham Wines

Franschhoek

021 870 4200

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

