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Bellingham The Bernard Series Basket Press Syrah NV

A powerful aromatic wine that is assertive yet delicate and refined, with ample cracked black and white pepper spice, hints of rich dark chocolate
against a substantial red berry fruit foundation tinged with subtle floral suggestions of violets and dried indigenous fynbos. A generously structured wine with ripe tannins that promises further integration and complexity on cellar maturation for up to 10 years.

This wine is particularly recommended with full flavoured dishes like roast venison, aged fillet and rump steaks, spicy sausages or confit of duck



variety : Shiraz | 100% Shiraz
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
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2019 Top 100 SA Wines - Double Platinum

ageing : A generously structured wine with ripe tannins that promises further integration and complexity on cellar maturation for up to 10 years.

The Bernard series is a tribute to our founder, Bernard Podlashuk, a trail-blazing visionary whose maverick approach and bold risks helped shape the course of South African wine. This wine is new-world contemporary, yet still classically styled with a compelling character typical of its origins that is a fitting tribute to Pod, the first winemaker to release a single variety Shiraz in South Africa under his Bellingham label.

in the vineyard : Origin: Coastal Region - Stellenbosch (Bottelary Hills) and Paarl

about the harvest: The Syrah grapes were hand-picked from two vineyard blocks yielding 4-8 tons per hectare individually. The trellised vines grow on deep well-drained soils of decomposed granite. Harvested by hand in mid-season at perfect ripeness. These high-lying vineyards yield grapes with spicy, red fruit flavours. The Viognier grapes were hand-picked from a five-year-old very low yielding vineyard.

in the cellar : Bunch and berry selection took place on arrival at the cellar before being crushed and fermented together with the Viognier. Natural co-fermentation took place in open 500L French oak barrels before a gentle pressing in a basket press. The young wine was returned to the French oak barriques where malolactic fermentation was completed and a further 12 months maturation followed before bottling.