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Bellingham The Bernard Series Basket Press Syrah Limited Release 2022

The wine exhibits vibrant red fruit and spice, with a subtle hint of blackcurrant. Partial whole-bunch fermentation lends a "garrigue-like" character, complemented by a distinct South African fynbos twist. Delicate fruit, spice, and herbal nuances harmonise beautifully, leaving a lingering brightness. Its chalky, well-integrated tannins make it an excellent companion to food, yet equally enjoyable on its own.

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 : Richard Duckitt
wine of origin : Coastal Region
analysis : **alc :** 13.82 % vol **rs :** 2.3 g/l **pH :** 3.52 **ta :** 5.43 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Platter's Wine Guide - 5 Stars

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 was named after Bernard Podlashuk, maverick winemaker, and visionary co-founder of the Bellingham brand. Never satisfied with ordinary, he is recognised for his daring vision 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 : The south-facing Stellenbosch vineyard in the Polkadraai ward is the epitome of spice and red fruit. The cooler south-facing slopes allow for longer hanging time, maintaining natural freshness and purity. The second vineyard in Darling, one of South Africa's coolest, dryland sites produces grapes with small berries and intense concentration. The result? A powerful yet balanced wine.

in the cellar : 40% of the wine was fermented "whole bunch" in open-top concrete tanks. The remainder was sorted and fermented in a combination of stainless steel tanks and concrete where it was gently pumped over. After pressing, the wine completed malolactic fermentation in concrete tanks, followed by a racking into barrel. The wines undertake a total of two rackings during the 14-month barrel aging period with the final composition consisting of 25% new French oak, 45% 2nd - 4th fill and 30% foudres.