

Bellingham Bernard Series The Maverick SMV 2021

This wine is a one with personality commanding attention with its initial power, but revealing finesse and delicacy upon tasting. A perfect balance of red and black berry fruit unfolds seamlessly from start to finish, accented by a subtle hint of savory black olive aiding in its versatility.

Captivating, it's an ideal companion to any culinary adventure.

variety : Shiraz | 62% Shiraz, 35% Mourvèdre, 3% Viognier

winery : Bellingham Wines

winemaker : Richard Duckitt

wine of origin : Paarl

analysis : alc : 13.84 % vol rs : 3.24 g/l pH : 3.53 ta : 5.48 g/l

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

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

2025 Mundus Vini - Gold medal

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 : All the grapes used to produce this Maverick red blend are vinified from a single vineyard site in the Voor Paardeberg. The Shiraz is trellised on individual stakes whilst the Mourvèdre grapes stem from bush vines. The soil types are a combination of weathered granite and shale, producing a finer perfumed style wine. Intense vineyard management and hand-picking produces fruit of the highest quality. The best bunches were individually selected in the vineyard during harvest.

in the cellar : Both the Shiraz and Viognier were hand-harvested simultaneously. They were then de-stemmed and placed into a singular tank where they were allowed to co-ferment, with pumpovers taking place four times per day during the fermentation process. Post pressing, the wine was racked directly into barrel where it was left to complete malolactic fermentation.

Directly after, the individual lots were racked and the Mourvèdre blended in, before returning to barrel of which 33% was new French oak. Early blending ensured seamless integration between varietals. The final blend remaining in barrel for a further 12 months.

