

Bellingham The Bernard Series Motherblock Albariño Single Vineyard 2024

Bright and fresh with ripe citrus notes of orange, lime, and kumquat, complemented by juicy nectarine and crisp Granny Smith apple. Fragrant layers of orange blossom, jasmine, and a touch of sweet spice create a captivating aroma. On the palate, a vibrant, mouthwatering acidity unfolds smoothly, balanced beautifully by a round, fruit-driven sweetness, a result of six months on the lees with monthly stirring. This lively, fruit-forward wine finishes with a long, finish of tangy orange, lime, and grapefruit, underscored by a mineral, saline texture that adds depth and elegance.

This Albariño's vibrant acidity and complex flavour profile make it a versatile companion to a wide range of dishes. It pairs splendidly with fresh seafood, such as oysters, grilled prawns, or a classic ceviche. A delectable finishing touch is awarded when enjoyed with cheeses, both hard and soft, like Burrata, Manchego and Danish Feta. Its crispness cuts through the richness of creamy pasta dishes or risottos, and it can beautifully complement light poultry dishes, salads with citrus dressings, or even mildly spiced Asian cuisine.

variety : Albariño | 100% Albariño

winery : Bellingham Wines

winemaker : Ricardo Cloete

wine of origin :

analysis : alc : 13 % vol rs : 1.9 g/l pH : 3.5 ta : 6.9 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

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

The 2024 vintage of the Bernard Series Motherblock Albariño is a testament to the pioneering spirit of Bernard Podlashuk, whose audacious approach helped forge the path for South African wine. Originating from a select 1 Ha single vineyard block in Cape Town, South Africa, this wine captures the essence of its unique terroir. Crafted with meticulous care, it showcases the vibrant character and complexity that Albariño is celebrated for, making it a notable addition to any connoisseur's collection.

in the vineyard : Vinified from a single vineyard, mother block planted in 2020, the vines thrive in weathered shale soils that retain moisture, removing the need for irrigation. This early ripening variety benefits from the block's proximity to the ocean, just 11km away, which contributes to the cool climatic conditions. With an impressive view of Table Mountain, the cool sea breezes and chilly nights ensure a high level of natural acidity in the grapes, while sustainable vineyard practices yield an impressive, yet youthful, harvest. The Bernard Series Motherblock Albariño 2024 vintage embodies considered selection and precision in every sip.

in the cellar : Our Albariño was handpicked with the utmost of care to preserve its delicate aromas and flavours. 26% of the juice was naturally fermented in older 300l barrels for added texture and structure whilst the remaining portion (74%) was inoculated with yeast and fermented in stainless steel tank. The wine was allowed to mature for six months on the gross lees rounding the palate. This method ensures the purity and brightness of the fruit whilst enhancing the wine's complexity and texture. The meticulous attention to detail in every step of the vinification process ensures a wine that truly expresses its origin.



Bellingham Wines

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