

THE BERNARD SERIES

BASKET PRESS SYRAH

LIMITED RELEASE 2023



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.

WINE OF ORIGIN: Coastal Region - 85% Darling; 15% Stellenbosch

VARIETY: 100% Syrah

VITICULTURE:

Imagine a vibrant blend where 85% of the magic comes from Darling—a cool, dryland wonderland where grapes, with their petite, intensely concentrated berries, perform a lively dance of flavour. The remaining 15% hails from the sun-kissed, south-facing vineyards of Stellenbosch's Polkadraai ward, exuding the very essence of spice and red fruit. Together, these two distinct vineyards play off each other in a beautifully harmonious duet.

VINIFICATION:

Forty percent of the wine underwent whole-bunch fermentation in open-top concrete tanks. The remaining portion was sorted and fermented in a combination of stainless steel and concrete tanks with gentle pump-overs. After pressing, the wine completed its malolactic fermentation in concrete tanks before being transferred into barrels. Over a 14-month barrel aging period, during which the wine was racked twice, the final blend was composed of 20% new French oak, 45% 2nd–4th fill barrels, and 30% foudres.

WINEMAKER'S TASTING NOTES:

Imagine a playful medley of vibrant red fruits and spices, where a whisper of blackcurrant adds a mischievous twist. Partial whole-bunch fermentation gifts the wine with a wild, garrigue-like spirit, further spiked by a cheeky South African fynbos flair. A delightful ballet of fruit, spice, and herbal nuances dances on the palate, leaving behind a radiant, lingering glow. Its chalky, well-integrated tannins offer a charming embrace, making it a delightful companion to full-flavoured dishes or a joyful treat on its own. Ideal with sumptuous roast venison, aged fillet and rump steaks, spicy sausages, or even a confit of duck, this wine invites you to a whimsical culinary adventure.

ANALYSIS:

Alc: 13,73% | TA: 5,47 g/l | pH: 3.51 | RS: 2.71 g/l

Bernard Podlashuk.