



# BELLINGHAM

FOUNDED IN 1693

## THE FOUNDERS SERIES POD RED BLEND 2021

*The Founders Series is a very small selection of the best wine in the cellar. It follows the Bellingham style and maximum of 5 barrels are selected every year, but only bottled and released in exceptional vintages. The concept is to honour Bellingham's pioneering founders, Fredagh and Bernard Podlashuk, affectionately known as Freda and Pod.*

*This power couple's bold vision not only for their iconic brand, but the South African wine industry as a whole, left a legacy for the ages. A rare greatness and inspiration, something that these special wines aim to emulate.*

**WINE OF ORIGIN:** Coastal Region

**BLEND:** Pinotage 65% Shiraz 35%

### IN THE VINEYARD:

Enter the realm of this exceptional red blend, where Pinotage from Darling and Shiraz from Stellenbosch unite. Pinotage thrives in Darling's cool climate, crafting complex and powerful wines, while Shiraz from a north-facing Bottelary Hills vineyard consisting of decomposed granite offers optimal vine balance. Handpicked grapes, limited to a total yield of 5 tons per hectare, ensure premium quality. Each grape is carefully selected, packed into 20kg crates, and swiftly delivered to the cellar at dawn. This dedication yields a truly remarkable wine.

### IN THE CELLAR:

As soon as the grapes arrive at the cellar, they undergo a second berry selection and sorting ensuring only the finest quality fruit continues on the journey. The Pinotage was punched down by hand during fermentation, while the Shiraz was gently pumped over for optimal colour and tannin extraction. Post malolactic fermentation, 40% of the wine is matured in new French oak, 30% in second fill and 30% in third fill for a period of 16 months. Just 5 of the very best barrels were selected to produce roughly 2000 bottles of this vintage.

### TASTING NOTES:

Indulge in this captivating Cape Blend with layers of red and black fruit, raspberry, cherry and plum, complemented by hints of dark chocolate, tobacco and oak spice. The fruit component follows through to the palate delivering a powerful wine with a bright line of acidity and long, mouth-filling finish. Chalky, silk-coated tannins promise not only immediate gratification but also the potential for exceptional aging.

### FOOD PAIRING SUGGESTIONS:

With depth of flavour, fragrant spice and integrated, firm tannins, this luxurious wine is an excellent match for a wide variety of gourmet cuisine. Complementary dishes include richly sauced beef or venison fillet, pork belly and black forest dessert.

### ANALYSIS:

Alc: 14,46% | TA: 5,6 g/l | pH: 3,57 | RS: 2,86 g/l

