



BELLINGHAM

FOUNDED IN 1693

THE FOUNDERS SERIES POD RED BLEND 2022

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 55% Shiraz 45%

IN THE VINEYARD:

This wine blends Pinotage from Stellenbosch with Shiraz from Darling. The 2022 vintage was exceptional for Pinotage in Stellenbosch, with grapes stemming from a vineyard in the Helderberg ward. A low yield of just 6 tons per hectare ensures remarkable concentration and purity of flavour. The Shiraz comes from vineyards perched on the hills of Darling, overlooking the Atlantic Ocean. Grown in one of South Africa's coolest sites, these vines produce grapes with intense black fruit and spice. The dryland conditions further enhance the wine's power and concentration, delivering a bold and expressive character.

IN THE CELLAR:

Upon arrival at the cellar, the grapes undergo an additional round of berry selection and sorting to ensure only the highest-quality fruit progresses. The Pinotage was hand-punched during fermentation, while the Shiraz was carefully pumped over to achieve ideal colour and tannin extraction. After malolactic fermentation, 40% of the wine was aged in new French oak barrels, with the remaining 60% split between second- and third-fill barrels, for a maturation period of 16 months. Only 5 exceptional barrels were chosen, yielding approximately 2,000 bottles of this vintage.

TASTING NOTES:

This wine reveals a medley of dark fruit, including black cherries, plums, and raspberries, exuding vibrancy and youthful energy with impressive persistence and length. Subtle notes of dark chocolate and an intricate layer of savoury spices—cinnamon, cloves, nutmeg, and Allspice—add depth and complexity. Rich and plush on the palate, it balances its opulence with a refreshing, youthful brightness. The silky, powdery tannins provide structure and promise exceptional aging potential.

FOOD PAIRING SUGGESTIONS:

With its depth of flavor, fragrant spice, and well-integrated, firm tannins, this luxurious wine pairs beautifully with a wide variety of gourmet dishes. Ideal pairings include richly sauced beef or venison fillet, pork belly, roast mutton, beef, and venison, as well as indulgent desserts like Black Forest cake. In essence, almost any well-prepared meat dish will complement this wine perfectly.

ANALYSIS:

Alc: 14.18% | TA: 5.56 g/l | pH: 3.55 | RS: 3.01 g/l

