

THE BERNARD SERIES OLD VINE CHENIN BLANC

CAPE TOWN 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: Durbanville, Cape Town

VARIETY: 100% Chenin Blanc

VITICULTURE:

What is about an old vine that makes it so compelling? Its gnarled appearance only hints at some of the mystery. The story of many seasons weathered can only be truly appreciated in the multi-dimensional wines these resilient plants produce. The Bellingham Old Vine Chenin Blanc is one of the very first old vine focused wines in South Africa. This vineyard, planted in 1983 in the cool climate of Cape Town, is a rare and sought-after site in the area. The unirrigated single vineyard is planted on a combination of weathered shale and granite soils, on a low-yield, east-facing slope and cooled by sea breezes from Table Bay and False Bay.

VINIFICATION:

When it comes to old vine wines, the vineyards should make the wine and not the winemaker. This wine undergoes meticulous vinification processes to preserve both fruit purity and essence of the fruit, allowing the terroir to express itself naturally without interference. Harvesting of these old vines takes place in two phases. The first batch is destined as the "fruit or nose" component and is fermented naturally in 2500ℓ older foudre for freshness and fruit development (36%). The later or riper harvested component ferments naturally in first (32%) and second-fill (32%) 300ℓ French Oak barrels and fills out the palate of the wine. Post fermentation, the wine is left on the lees and undergoes monthly bâtonnage until final tasting, blending and bottling about 10 months later.

WINEMAKER'S TASTING NOTES:

The wine is defined by its cool climate origins with multi layers of fruit and freshness. Prominently on the nose one notes straw, sweet, ripe stone fruit, pineapple, green apple and ripe lime with underlying cedarwood and sweet oak spice. The palate is crisp at entry with a burst of citrus and both white and yellow peach. Delicate ripe fruit sweetness is well-balanced with a lingering crisp acidity. Overall, a fruit forward and seamless wine with power and balance that will develop and drink well for many years from vintage. The perfect food wine, enjoyable throughout the year.

ANALYSIS: RS: 3g/l | Alc: 13,5 % | TA: 5,73 g/l | pH: 3,54



Bernard Podlashuk.

BELLINGHAM
FOUNDED IN 1693