

THE BERNARD SERIES OLD VINE CHENIN BLANC

CAPE TOWN 2024



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:

Old vine wines should let the vineyard speak, not the winemaker. This wine undergoes careful vinification to preserve fruit purity and terroir expression. Harvested in two phases, the first batch (30%) ferments naturally in 3rd-fill French oak for freshness, while the later, riper portion ferments in 1st (35%) and 2nd-fill (35%) French oak to enhance depth. Post-fermentation, the wine rests on lees with monthly bâtonnage before blending and bottling after 10 months.

WINEMAKER'S TASTING NOTES:

This cool-climate wine showcases vibrant layers of fruit and freshness. Aromas of straw, ripe stone fruit, pineapple, green apple, and lime are complemented by subtle cedarwood and sweet oak spice. The palate is crisp and lively, with citrus, white, and yellow peach, balanced by delicate fruit sweetness and a lingering acidity. Bold yet seamless, it promises excellent aging potential while remaining a versatile, food-friendly choice for any season.

A beautifully balanced old vine wine that pairs effortlessly with roasted poultry, creamy seafood dishes, grilled vegetables, and aged cheeses.

ANALYSIS: RS: 3.6 g/l | Alc: 13,5 % | TA: 6,0 g/l | pH: 3,5

Bernard Podlashuk.