

THE BERNARD SERIES

MOTHERBLOCK

ALBARIÑO

SINGLE VINEYARD 2023



The 2023 vintage of the Bernard Series Motherblock Albariño is a testament to the pioneering spirit of Bernard Podlashuk, whose audacious approach helped forge the path for South African wine. Originating from a select 1 Ha single vineyard block in Cape Town, South Africa, this wine captures the essence of its unique terroir. Crafted with meticulous care, it showcases the vibrant character and complexity that Albariño is celebrated for, making it a notable addition to any connoisseur's collection.

WINE OF ORIGIN: Cape Town

BLEND: 100% Albariño

VITICULTURE:

Sourced from a single vineyard, mother block planted in 2020, the vines thrive in weathered shale soils that retain moisture, removing the need for irrigation. This early ripening variety benefits from the block's proximity to the ocean, just 11km away, which contributes to the cool climatic conditions. With an impressive view of Table Mountain, the cool sea breezes and chilly nights ensure a high level of natural acidity in the grapes, while sustainable vineyard practices yielded an impressive, yet youthful, harvest. yet, only 220 cases were crafted from this abundant harvest. The Bernard Series Motherblock Albariño 2023 vintage embodies considered selection and precision in every sip.

VINIFICATION:

Our Albariño was handpicked with the utmost of care to preserve its delicate aromas and flavours. Fermented naturally in stainless steel tanks, the wine was allowed to mature for seven months on the gross lees rounding the palate. This method, ensures the purity and brightness of the fruit whilst enhancing the wine's complexity and texture. The meticulous attention to every step of the vinification process ensures a wine that truly expresses its origin.

TASTING NOTES:

Expect a pale, straw-like yellow with hints of green, reflecting its youthful vigour. On the nose, the wine opens with a vibrant bouquet of salted lemon and ripe peach and apricot, complemented by refreshing citrus and hints of pineapple and tropical fruits. Floral notes gracefully intertwine, adding a layer of complexity. On the palate, this Albariño is fresh and crisp, with a mouth-watering acidity that is beautifully balanced by the sweetness of white peach and a citrusy zest. The tropical notes of pineapple shine through, giving way to a subtle minerality and salinity that speaks to its coastal origins which persists on the long, satisfying finish.

FOOD PAIRING:

This Albariño's vibrant acidity and complex flavour profile make it a versatile companion to a wide range of dishes. It pairs splendidly with fresh seafood, such as oysters, grilled prawns, or a classic ceviche. A delectable finishing touch is awarded when enjoyed with cheeses, both hard and soft, like Burrata, Manchego and Danish Feta. Its crispness cuts through the richness of creamy pasta dishes or risottos, and it can beautifully complement light poultry dishes, salads with citrus dressings, or even mildly spiced Asian cuisine.

ANALYSIS:

RS: 2 g/l | Alc: 13% | TA: 8 g/l | pH: 3,4 g/l

Bernard Podlashuk.

BELLINGHAM
FOUNDED IN 1693