

## Bellingham Bush Vine Pinotage The Bernard Series South Africa 2017

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2017

**GRAPE** Pinotage

**GEOGRAPHY** Not Europe

**COUNTRY** South Africa

**LARGER REGION** Western Cape

**SMALLER REGION** Coastal Region

**SUB REGION** Stellenbosch

### Rationale

At one time, not so long ago, Pinotage was South Africa's #1 red grape. While it has fallen somewhat out of favor over the recent years (it is now #3 after Cabernet Sauvignon and Syrah), it is still beloved by many and inextricably connected to the eno-soul of the country. A cross of Point Noir and Cinsault developed at a time when trying to find a grape that could produce both volume and quality was the goal, Pinotage today celebrates its, at times, quirky flavors, and is both signature and terroir specific to the country. As it has Pinot Noir parentage, the Pinotage grape is delicate, can be volatile, and demands hard work if you want to produce a high-quality example. If it isn't grown correctly, the grape can give off a horrible burnt rubber flavor - a reason why Pinotage has been a dark horse for so long. But the best examples are enticing, unique and seductive. When it's on, Pinotage is about black fruit and licorice. What makes Pinotage so different and unique is that the undertones of rooibos, earthiness, dried leaves, inherent smokiness, and oft-firm tannins.

The Bellingham story starts in 1693 when Hollander Gerrit Janz van Vuuren planted the first 1000 vines on the estate, then known as Bellinchamp ('pretty fields'). It then passed from family to family until 1943, when Bernard and Fredagh Podlashuk purchased the somewhat derelict farm, set about restoring the manor house, gardens and vineyards and effectively pioneered the modern renaissance of the Bellingham Estate in Franschhoek.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Deep

**COLOR** Ruby

**RIM VARIATION** Ruby  
*Stained Tears: Low*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Med+

**TANNIN** Med+

**TEXTURE** Round / Smooth

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry

*Condition: Ripe, Jammy / Baked*

**BLUE FRUIT** Blueberry • Boysenberry *Condition: Ripe*

**BLACK FRUIT** Black Cherry • Black Plum • Blackberry • Mulberry *Condition: Ripe, Jammy / Baked*

**FLORAL** Lavender • Violet *Condition: Fresh*

**GREEN VEGETABLE** Dark Leafy Greens

**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Olive (Black) • Beet Root • Cola Nut

**HERBAL** Tea Leaf / Bergamot • Marjoram • Tobacco Leaf • Chicory

**OTHER SPICES** Sarsaparilla • Juniper Berry • Licorice (Black) • Soy • Cocoa Powder

**ORGANIC EARTH** Forest Floor • Turned Dirt / Clay

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Allspice • Cardamom • Chocolate • Clove • Smoke

**OXIDATION/NUITNESS** Walnut • Pecan / Brittle