



HAND-PICKED VIOGNIER 2015

The Bernard series celebrates our founder, Bernard Podlashuk, a trail-blazing visionary whose maverick approach and bold risks helped shape the course of South African wine. Viognier is a lesser known single varietal in South Africa and this thoroughly contemporary, elaborately intricate version has a compelling individualistic character that celebrates Pod's aptitude for fearless experimentation with creative winemaking methods and wine styles.

Winemaker: Niël Groenewald

Variety: 100% Viognier

Origin: Coastal Region (Agter-Paarl)

In the Vineyard: 2015 was the Goldilocks vintage for SA, not too hot not too cold, just perfect. The grapes were hand-picked from two Viognier vineyards – some of the oldest in the Cape, located on gentle hillside slopes in Agter Paarl at the foot of the Perdeberg mountain. The trellised vines grow on decomposed granite with low yields of around 6 tons per hectare, and this component lends structure to the wine. The second vineyard is located in the Faure area in Somerset West, contributing freshness and vitality.

In the Cellar: The grapes were hand-picked at an average of 24°Balling ripeness and hand-sorted on arrival at the cellar. Half of the wine was fermented wild in 2nd and 3rd fill French oak barrels and left to mature for 4 months. The other half was fermented in stainless steel tanks to retain freshness and varietal vibrancy in the final blend. The young wine was left on the lees for 6 months before blending and bottling.

Winemaker's Tasting Notes: Luminescent gold brushed by youthful green glimmers. Overtly peachy with sumptuous white pear, spice and honeysuckle aromas and flavours that follow through to a richly fruited finish, that whilst full, is still refreshing and effortlessly woven with well integrated vanilla and oak spice intrigue. This wine is a gourmet delight matching a variety of flavours and textures, particularly spicy fusion food like pork wontons, five-spice beef, honey roast duck or even traditional Cape Malay fragrant curries. Drinking well on release with potential to develop honeyed richness further for up to 5 years in the bottle.

Alc 13.5% | RS 3.5 g/l | pH 3.5 | TA 6.0 g/l