

## Bellingham Pinotage 2003

Colour: Deep, intense ruby with the purple tinge so typical of Pinotage.

Nose: Complex and intense with layered aromas of ripe raspberry, spices, vanilla, red cherries and fruitcake.

Palate: A rich complexity of flavours including raspberry, vanilla, spices and coffee. Smooth on the palate due to firm but friendly tannins, which allow for easy drinking but also promise ageing potential. The after taste of red berry fruit and hints of spice lingers pleasantly on the palate.

Overall: A well-structured, lush, outspoken and rich Pinotage. Good use of oak, which although evident, is well integrated.

Excellent with Mediterranean Roulade, Ostrich Fillet, Roasted Duck with red berry jus and sticky ribs.

**variety :** Pinotage | 100% Pinotage

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :** alc : 14.35 % vol   rs : 3.0 g/l   pH : 3.57   ta : 5.38 g/l   va : 0.53 g/l   so2 : 100 mg/l   fso2 : 50 mg/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle

International Wine Challenge 2005 - Seal of Approval

**ageing :** Smooth to drink now, but also shows ageing potential.

**in the vineyard :** The grapes were sourced from choice vineyards with the focus on quality fruit and maximum flavour potential – 50% old bush vines and 50% VSP (Vertical shoot positioned) trellised younger vines.

**about the harvest:** Harvesting commenced at optimum ripeness, ensuring ripe fruit tannins.

**in the cellar :** Alcoholic fermentation is completed after six days at 30°C on the skins until dry with two aerations per day to enhance the true Pinotage character. Wood treatment for twelve months in 70% French Oak and 30% American Oak adds extra depth and complexity.



## Bellingham Wines

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