

Bellingham Pinotage 2004

Colour: Intense ruby red with a gradation to a lighter purple edge.

Nose: Generous layers of ripe red berries and cinnamon, clove and nutmeg spice with attractive mineral suggestions and restrained vanilla oak.

Palate: Delicious juicy and ripe red berry flavours including hints of spices and coffee well integrated with smooth ripe tannins and seamless hints of oak.

Overall: A well-structured medium bodied Pinotage with outspoken ripe fruit and ripe supple tannins allowing for early enjoyment, yet with potential to develop further complexity and smoothness for up to 5 years.

Excellent with tomato based Mediterranean dishes, Ostrich Fillet, Roast duck and sticky ribs.

variety : Pinotage | 100% Pinotage

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 13.81 % vol rs : 2.8 g/l pH : 3.61 ta : 4.87 g/l

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

pack : Bottle

ageing : Smooth to drink now, with potential to develop further complexity and smoothness for up to 5 years.

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. Yields between 4 and 10 tons per hectare.

about the harvest: Harvesting commenced at optimum ripeness averaging 24°B, ensuring ripe fruit tannins and full flavour profile.

in the cellar : A 4 day cold soak on the skins is followed by fairly cool alcoholic fermentation for 6 days until dry with two aerations per day to enhance the true Pinotage character. Barrel maturation in 50% French 50% American Oak for 12 months adds extra depth and complexity.

