

Bellingham Rosé 2005

Colour: Attractive blushing pink with orange shimmers.

Nose: Deliciously forthcoming freshly crushed strawberry and ripe cherry aromas hints of candy floss and spice.

Palate: An explosion of ripe juicy red berry flavours on the palate with touches of spice. Delicately sweet with a refreshing crisp finish.

Overall: An attractive semi-sweet wine, gushing with rich red berry aromas and flavours.

On its own or with salmon, spicy chicken salads, paella, roast gammon or pork and sweet and sour dishes.

variety : Pinotage | 100% Pinotage

winery : Bellingham Wines

winemaker : Graham Weerts

wine of origin : Coastal

analysis : alc : 13.25 % vol rs : 17.5 g/l pH : 3.59 ta : 5.87 g/l

type : Rose **style** : Semi Sweet **taste** : Fruity

pack : Bottle

in the vineyard : Origin: Western Cape - Wellington, Robertson

Vineyard Practice: The Pinotage grapes are sourced from vineyards selected for producing the quality grapes required for this style of Rosé. Yields are typically 8 - 10tons per hectare.

about the harvest: The grapes are harvested at optimum ripeness (23 - 25° Balling) to allow full flavour development and the desired sugar content.

in the cellar : The grapes are crushed and fermented on the skins for 8 hours to obtain desired colour and flavour extraction. The wine is then drawn off the skins and cold fermentation is continued until the desired sugar level is reached.



Bellingham Wines

Franschhoek

021 870 4200

www.bellinghamwines.com