

## 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](http://www.bellinghamwines.com)