

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

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