

## Bellingham Rosé 2006

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** : Niel Groenewald & Mario Damon

**wine of origin** : Coastal

**analysis** : alc : 13.07 % vol   rs : 20.5 g/l   pH : 3.02   ta : 5.90 g/l

**type** : Rose

**pack** : Bottle

**in the vineyard** : 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 °B) 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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