

Bellingham Pinotage Rosé 2008

Brilliant clear pink in colour with an orange tinge. Distinct nose, rich in freshly crushed strawberry flavours with ripe cherry nuances and hints of Turkish delight and spice. A burst of crushed strawberries on the palate with touches of spice. Delicately sweet with a refreshing crisp finish and a fruity after taste.

Enjoy well chilled as an aperitif, with spicy seared tuna, sushi as well as grilled chicken salads.

variety : Pinotage | 100% Pinotage

winery : Bellingham Wines

winemaker : Niël Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 3.5 g/l pH : 3.49 ta : 5.85 g/l

type : Rose

pack : Bottle closure : Cork

in the vineyard : The grapes are sourced from vineyards in the Wellington and Robertson area, chosen for producing the quality grapes required for this style of Rose.

about the harvest: The grapes are harvested at optimum ripeness of 23° - 25° B to allow full flavour development and the desired sugar content. Yields are typically 8-10 tons/ha.

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

Wellington

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