

## Bellingham Pinotage with a dash of Petit Verdot 2008

Bellingham Pinotage is an exciting rendition of South Africa's unique variety. Enticing and exciting with liberal lashings of ripe mulberry, juicy raspberry, roast coffee beans, clove spice and vanilla oak.

Deliciously smooth and enjoyable on its own or with basted steaks, roast duck, lamb chops, smoked sausages and tomato based pasta dishes.

**variety :** Pinotage | 98% Pinotage, 2% Petit Verdot

**winery :** Bellingham Wines

**winemaker :** Niel Groenewald & Mario Damon

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 3.5 g/l    pH : 3.59    ta : 5.84 g/l

**type :** Red    **style :** Dry    **taste :** Fruity    **wooded**

**pack :** Bottle    **closure :** Cork

**in the vineyard :** The grapes are chosen from old low yielding bush vine vineyards for optimal varietal expressions. 50% old bush vines and 50% vertical shoot positioned trellised younger vines.

**about the harvest:** Harvesting commenced at optimum ripeness, averaging 25.5° Balling, ensuring ripe fruit tannins and full flavour profile. Yields were between 6-8 tons/ha.

**in the cellar :** Slow fermentation on the skins coaxes depth of colour and flavour before malolactic fermentation and maturation in French (95%) and American Oak barrels (5%) for 12 months (35% new oak, 35% second fill and 30% third fill). Further intrigue and dimension is added by a dash of Petit Verdot (2%) in the final blend.



### Bellingham Wines

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