

Bellingham Pinotage 1999

Colour: Deep, intense ruby with the purple tinge of typical of Pinotage.

Nose: Complex and intense with layered aromas of ripe raspberry, vanilla, banana and fruitcake. Palate: A rich complexity of flavours including raspberry, vanilla, spices and coffee. Smooth on the palate due to firm but friendly tannins which allow for easy drinking but also promise ageing potential. The after taste of red berry fruit and hints of spice lingers pleasantly on the palate.

Overall: A well-structured, lush, outspoken and rich Pinotage. Good use of oak, which although evident, is well intergrated. Smooth to drink now, but also shows ageing potential.

Food suggestion: Game, ostrich fillet, hearty casseroles, meaty pasta dishes.

variety: Pinotage | 100% Pinotage

winery: Bellingham Wines winemaker: Charles Hopkins wine of origin: Coastal

analysis: alc:13.0 % vol rs:2.0 g/l pH:3.73 ta:5.33 g/l

type: Red pack: Bottle

in the vineyard: The grapes were sourced from choice vineyards with the focus on quality fruit and maximum flavour potential. Harvesting commenced at optimum ripeness, ensuring ripe fruit tannins.

in the cellar: Alcoholic ferementation is completed after six days at 30°C on the skins until dry with two aerations per day to enhance the true Pinotage character. Wood treatment for six months adds extra depth and complexity.



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