

Bellingham Pinotage 2000

Colour: Bright ruby with gradation to a purple edge distinctive of the variety.

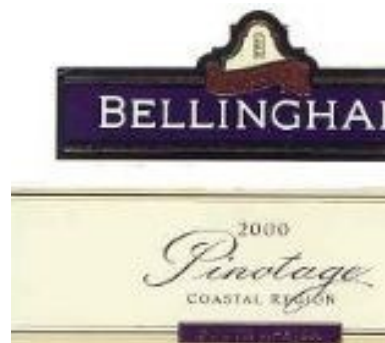
Nose: Attractive layers of ripe raspberry, subtle banana, vanilla and all spice aromas with discreet oak vanillins.

Palate: Soft juicy entry with ripe raspberry, vanilla and spice flavours carrying through from the nose. A friendly tannic structure allows for easy accessibility and the finish is smooth and juicy with red intensity lingering.

Overall a light to medium bodied fruity Pinotage that remains true to typical Pinotage personality.

Friendly and approachable structure encourages early drinking.

Food suggestions: Grilled ostrich fillet, guinea fowl casseroles, smoked sausages, tomato based Italian pasta dishes, roast lamb loin and creamy cheeses.



variety : Pinotage | 100% Pinotage

winery : Bellingham Wines

winemaker : Charles Hopkins

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 2.0 g/l pH : 3.68 ta : 5.14 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.

about the harvest: Harvesting commenced at optimum ripeness, ensuring ripe fruit tannins.

in the cellar : Alcoholic fermentation 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.