

Bellingham Pinopasso 2014

South Africa's unique Pinotage variety made in Ripasso style as a tribute to the Italian prisoners of war who lived and worked at Bellingham. Succulent red berry and sweet spice flavours for smooth drinking.

Drink on its own or enjoy with mushroom risotto or veal Parmigiano.

variety : Pinotage | 80% Pinotage, 20% Shiraz

winery : Bellingham Wines

winemaker : Niel Groenewald

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 9.0 g/l pH : 3.5 ta : 6.0 g/l

type : Red **style :** Off Dry

pack : Bottle **size :** 750ml **closure :** Screwcap

Pinopasso Name

Bellingham Pinopasso derives its name from combining "Pinotage" and "Ripasso". Our local grape variety, Pinotage, combined with the Italian Ripasso, which is the method of making 're-passed' wines.

What is Pinopasso exactly?

A wine with a Pinotage fruit profile and the characteristics of a very mature red wine, which typically has a dark colour, texture, richness and complexity.

How is Pinopasso made?

Key to the making of a Pinopasso is the 're-passing' of wines. This means that after the normal process of winemaking where the skin contact and fermentation is completed, the finished wine is given another dose of skin contact. It is this double dose of skin contact which gives double the flavour, texture, smoothness, colour and concentration.

Like anything that's Italian-inspired, expect an abundance of flavour and expression in our Pinopasso! Bellissimo!

in the cellar : Creating this wine we combine the best of Italy and South Africa to create a product that has the Pinotage fruit profile, dark cherries, plums and blue berry flavours together with a dark colour, richness, texture and complexity of a matured red. The wine also benefits from the extra skin contact and freshness the higher acid brings to the older wine.



Bellingham Wines

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