

Bellingham Berry Bush Rosé 2016

Gracefully pink with burnt orange ashes bursting with enticing crushed red berry, candied red apple, Turkish delight and rosewater aromas. Soft and fruity on entry with succulent strawberry and raspberry avours and subtle spice on a lively dry fruity finish.

Chill well and serve as an engaging social sipping wine, particularly in summer. Also makes a delicious partner to sushi, smoked salmon, prawn or shrimp canapés, smoked chicken salads or soft creamy cheese.

variety : Blend - Rose | Rose Blend

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 3.5 g/l pH : 3.5 ta : 5.9 g/l

type : Rose **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing :

An effortlessly enjoyable wine best enjoyed within the first 2 years of vintage when the fruit is vibrant and playful.

in the vineyard :

The garden at the Bellingham Manor house was the pride and joy of founding couple Bernard and Fredagh Podlashuk. Whilst Mr Pod went about making wine, Fredagh could be found tending her beloved roses or writing her memoirs in the shade of the ancient trees. The berry bush hedge provides an attractive feature and a sumptuous buffet for the flurry of birdlife providing an evocative tribute to South Africa's first Rosé style wine bottled at Bellingham in 1951.

in the cellar :

The grapes are selected from specific vineyards most suitable for quality grapes for rosé production. Vinicultural tactics support soft juicy berry ripeness with soft tannins and colours for the intended style. The grapes are crushed and left on the skins for 2 hours until the desired colour is extracted and then drawn off settled and allowed to complete cold fermentation in stainless steel tanks.



Bellingham Wines

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