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Bellingham Pinopasso 2015

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 :** 10.5 % vol **rs :** 9.0 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : Red **style :** Off Dry **body :** Full **taste :** Fruity
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 : The production process of Pinopasso takes a two prong approach. We try and keep as close as possible to the Amaroni and Ripasso preparation of wine, obviously not having to prescribe to any Italian regulation in preparing the wines. We combine the best of both world to create a product that has the Pinotage fruit profile, some oxidative characters together with the darker 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.