

<http://bellinghamwines.com>

Bellingham.

FOUNDED 1693



Wine: PINOTAGE

with a dash of PETIT VERDOT

Vintage:

2008

Origin:

COASTAL REGION

Alcohol Percentage

14%

pH

3.59

Residual Sugar

3.5

Total Acid

5.84

Vineyard Practice

The grapes are selected from old low yielding bush vine vineyards for optimal varietal expressions. 50% old bush vines and 50% vertical shoot positioned trellised younger vines. Yields between 6 and 8 tons per hectare. Harvesting commenced at optimum ripeness, averaging 25.5 degrees Belling, ensuring ripe fruit tannins and full flavour profile.

Tasting Notes

Bellingham Pinotage is an exciting rendition of South Africa's unique variety. Slow fermentation on the skins coaxes depth of colour and flavour before malolactic fermentation and maturation in French (95%) and American (5%) oak barrels for 12 months (35% new oak, 35% second fill and 30% third fill). Further intrigue and dimension is added by a dash of Petit Verdot (2%) in final blend. Enticing and exciting with liberal lashings of ripe mulberry, juicy raspberry, roast coffee beans, clove spice and vanilla oak. Deliciously smooth and enjoyable on it's own or with basted steaks, roast duck, lamb chops, smoked sausages and tomato based pasta dishes.

Nhoque ao molho quatro queijos. Jantar em 28 de dezembro de 2011.