



**Wine of Origin:** Coastal

**Vintage:** 2015

**Variety:** 80% Pinotage, 20% Shiraz

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.

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 on its own or with mushroom risotto or veal Parmigiano.

**Technical Analysis:** 10.5 % Alcohol

9.0 g/l Residual Sugar

6.0 g/l Total Acidity / 3.5 pH

Bellingham.

