

Brampton Rosé 2006

The colour is a beautiful bright pink with super clarity. The aromas are complex but mainly in the rose petal, strawberry and cherry spectrum.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 35% Merlot, 10% Cabernet Franc, 9% Syrah, 4% Mourvâdre, 2% Pinotage

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 4.4 g/l pH : 3.32 ta : 6.1 g/l

type : Rose **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Situation: Stellenbosch, Paardeberg

about the harvest: Harvested: February 2006

in the cellar : The wine was made in the traditional rosé manner, juice was separated from the skins after some hours of skin contact when the colour was deemed fine. The juice was then settled and fermented cool to retain the wonderful fruit aromas.

Grape Analysis

Acidity: 5 - 10 g/l

pH: 3.0 - 3.6

Sugar: 20 - 25 g/l

Bottled: May 2006

Production: 5,500 cases x 6 x 750ml

