

Brampton Rose 2008

Aromas of summer fragrances such as rose petal, redcurrant and raspberry with crisp, refreshing strawberry flavours make this Rosé an ideal drink for any occasion and a good partner to seafood.

variety : Grenache | 54% Grenache Noir, 24% Cabernet Franc, 22% Merlot

winery : Brampton Wines

winemaker : Randolph Christians

wine of origin : Coastal

analysis : alc : 13.14 % vol rs : 2.8 g/l pH : 3.13 ta : 5.9 g/l

type : Rose **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Situation: Stellenbosch

Ages of Vines: 6-7 years

Trellising: Vertically shoot positioned

Irrigation: Drip irrigated

about the harvest:

Harvested: February 2008 - 26 March 2008

Grape Analysis:

Acidity: 5.4 g/l

pH: 3.7

Sugar: 24° Balling

in the cellar : This rosé was made in a traditional manner; the juice was separated from the skins after 48 hours of skin contact for the Grenache Noir and 24 hours for the Merlot and Cabernet Franc until the colour was deemed fine. The juice was then settled and fermented cool at temperatures of 13 - 15.5°C to retain the wonderful fruit aromas. The components were then blended and stabilized for bottling.

