

Brampton Rose 2009

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.

A good partner to seafood.

variety : Grenache | 47,5% Grenache Noir 32.5% Merlot 20% Cabernet Franc

winery : Brampton Wines

winemaker : Randolph Christians

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.2 g/l pH : 3.34 ta : 5.15 g/l

type : Rose **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Long cold winter followed by moderate summer temperatures before harvest, led to slow ripening and well balanced grape analysis at harvest

Situation: Stellenbosch

Soil: Oakleaf, Tukululu

Rootstock: R99, R110, 101-14 & Rugger

Ages of Vines: 7 - 8 years

Trellising: Vertically shoot positioned

Irrigation: Drip irrigated

Yield: 2 tons / ha (1 350 litres / 10 000m²)

about the harvest:

Harvested: February 2009 - March 2009

Grape Analysis

Acidity: 6.19 g/l

pH: 3.28

Sugar: 23.6° 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.

Production: 6 500 cases x 6 x 750ml

Bottled: June 2009

