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Brampton Rosé 2010

Shimmering cerise with an immediately attractive perfumed nose offering enticing ripe red summer fruit aromas particularly watermelon, strawberry, raspberry and red cherries that all follow through to the palate with pleasing concentration of flavour and sumptuous off dry finish.

A versatile seductive wine that requires no thought or effort to enjoy on its own or with grilled calamari, duck confit, or spring rolls, smoked salmon or snoek pâtés and chevre or any white creamy cheeses.



variety : Merlot | 40% Merlot, 30% Cabernet Sauvignon, 30% Shiraz
winery : Brampton Wines
winemaker : Randolph Christians
wine of origin : Stellenbosch
analysis : **alc :** 13.3 % vol **rs :** 4.5 g/l **pH :** 3.44 **ta :** 5.7 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

ageing : 2 years

in the vineyard : A cool winter followed by moderate summer temperatures tending towards very hot just before harvest in late February through to mid March.

about the harvest: All grapes was harvested by hand and arrived fully ripe with pleasing analysis.
Harvested: February - March 2010

in the cellar : Vinified in classic rose technique from the free run juice of the various varietal components. Each handled separately with the juice separated from the skins after 2 - 24 hours of skin contact to achieve the desired colour. The juice was then settled and fermented cool at temperatures of 13 - 15 °C to retain the natural primary fruit aromas. The components were then blended and stabilized for bottling.

Production: 5 000 cases (6 x 750ml)
Bottled: August 2010