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Brampton Rosé 2011

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.

The red grapes makes this a wine that combines the fruiteness of a white wine with a attractive fullness on the palate of a light styled red wine. The nose is typified by fresh strawberries, juicey melon aromas and stonefruits. the palate have hints of red cherries and apricots.

The perfect pairing to a healthy picknick or fabulous on its own.



variety : Merlot | 45% Merlot, 35% Pinotage, 20% Cabernet Sauvignon
winery : Brampton Wines
winemaker : Thinus Kruger
wine of origin : Stellenbosch
analysis : **alc :** 13.3 % vol **rs :** 4.0 g/l **pH :** 3.48 **ta :** 5.60 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

ageing : 2 years

in the vineyard : Paarl, Franschhoek and Stellenbosch.

about the harvest: Following a warm and dry January most of the grapes for this rose was harvested during the latter part of February.
Harvested: February - March 2011

in the cellar : The grapes were all hand picked, the juice was separated from the skins after 2 - 5 hours of skin contact to achieve the very desirable onion skin/bright copper colour. The juice was then settled and fermented cool at temperatures ranging from 13° - 15° C to retain the natural fruit aromas. The components were then blended and stabilized for bottling.

Production: 5 000 cases (6 x 750ml)
Bottled: August 2011