wine.co.za
easiest way to buy wine

Brampton Rosé 2012

This wines combines the finest fresh red strawberries from Merlot with an elegant mulberry contribution from the Pinotage, the remainder of the varieties each add their own bit of colour to the flavour canvas. A crisp natural acidity ensures that the palate delivers a basket full of fresh summer fruit, the perfect companion to lazy days and long evenings.



variety : Merlot | 50% Merlot, 20% Pinotage, 10% Cinsaut and 10% Shiraz, the remaining 10% a blend of various red varietals
winery : Brampton Wines
winemaker : Thinus Kruger
wine of origin : Paarl, Stellenbosch, Franschhoek
analysis : **alc :** 13.33 % vol **rs :** 3.3 g/l **pH :** 3.34 **ta :** 6.7 g/l
type : Rose **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Cork

ageing : Best enjoyed in the freshness of youth or within 2 years of vintage

in the vineyard : Paarl, Franschhoek and Stellenbosch.

All the vineyards were pruned to two-bud spurs during July to August. Shoots were removed leaving only two to three per hand-spaced spur. During ripening season the green bunches were removed to ensure even ripeness in the remaining bunches.

about the harvest: In order to get the perfect colour for the Brampton Rosé the grapes were all hand harvested, thus minimising any potential colour extraction. Harvest was spread over a couple of weeks, from mid-February to the latter part of March.

Harvested: February - March

in the cellar : Production: 4 500 cases (6x750 ml)
Bottled: April 2012