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Brampton Rosé 2014

This wine combines the finest 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 flavor 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.

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variety : Merlot | 50% Merlot, 20% Pinotage, 10% Cabernet Sauvignon, 10% Shiraz and the remaining 10% a blend of various red varietals

winery : Brampton Wines

winemaker : Bertho vd Westhuizen

wine of origin : Western Cape

analysis : **alc :** 13.0 % vol **rs :** 3.6 g/l **pH :** 3.3 **ta :** 6.3 g/l

type : Rose **style :** Dry **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

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 Rose, 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.

in the cellar : To achieve the perfect colour for this Rose most of the juice was drained directly after crushing, some blocks receiving up to 2 hours of skin contact. Wines were fermented cold at around 14° C, thus making sure that the wines retain a delicate and fresh bouquet.