wine.co.za
easiest way to buy wine

# Brampton Rosé 2015

An appealing pale salmon in colour, this wine presents complex red berry fruit notes on the nose, followed by bright red berry and strawberry fruit on the palate. Offering great freshness, balance and drinkability, this Rosé is crisp and dry, but with a pleasant hint of fruit sweetness.




**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 :** Richard Duckitt

**wine of origin :** Coastal Region

**analysis :** **alc :** 13.0 % vol **rs :** 4.5 g/l **pH :** 3.5 **ta :** 5.8 g/l

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

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

Rose Rocks! South Africa 2015: Top 10 Rose Wine in South Africa (Gold)

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

**in the vineyard :** The vineyards were pruned to two-bud spurs during July and August. Shoots were removed, leaving only 2 to 3 per hand-spaced spur. In order to get the perfect colour for the Brampton Rosé, the grapes from Franschhoek, Paarl and Stellenbosch were all hand-harvested, thus minimising any potential colour extraction.

**about the harvest:** A healthy harvest was spread over a couple of weeks, from midFebruary to the latter part of March.

**in the cellar :** To achieve the perfect colour for this Rosé, most of the juice was drained directly after crushing, with grapes from some vineyards receiving up to 2 hours of skin contact. Wines were fermented cold at around 14°C, ensuring that they retain a delicate and fresh bouquet.