

## Brampton Rosé 2016

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

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

**in the vineyard :** It's been a challenging season for the wine industry with dry and warm conditions overall, yet the Brampton Rosé achieved the perfect colour with grapes from Franschhoek, Paarl and Stellenbosch all hand-harvested, thus minimising any potential colour extraction.

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

**in the cellar :** Most of the juice was drained directly after crushing, with grapes from some vineyards receiving up to two hours of skin contact. Wines were fermented cold at around 14° C, ensuring they retain a delicate and fresh bouquet.

