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Brampton Rosé 2017

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

Brampton Rosé enjoys food such as salmon sashimi or any freshly baked salmon sandwich, light pasta dishes and parma ham flatbreads, and smoked gouda mushroom quesadillas.



variety : Riesling | 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 :** 3.0 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 early February to the beginning of March.

in the cellar : 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 they retain a delicate and fresh bouquet.