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Brampton Rosé 2020

Ours is a Rosé to lose your heart on, with a seductive pink tint and layers of berries and other ripe red fruit. It is crisp and dry, but with a delicious hint of fruit sweetness that lingers on and on.

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 : Blend - Red | Main variety
winery : Brampton Wines
winemaker : Richard Duckitt
wine of origin : Coastal Region
analysis : **alc :** 12.5 % 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 : The lead up to the harvest was, for the most part, relatively smooth. Temperatures were fairly moderate, with warm days to encourage ripening followed by cool evenings to maintain phenolic ripeness. However, the berries and bunches were smaller, lighter and less dense than usual.

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.