

B BRAMPTON

celebrating
CREATIVITY

ROSÉ 2016

TASTING NOTES

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.

AGEING POTENTIAL

Best enjoyed in the freshness of youth, within two years of vintage.

IN THE VINEYARDS

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. 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 two hours of skin contact. Wines were fermented cold at around 14°C, ensuring they retain a delicate and fresh bouquet.

FOOD MATCHES

Brampton Rose enjoys food such as salmon sashimi or any freshly baked salmon sandwich, light pasta dishes and Parma ham flatbreads and Smoked Gouda Mushroom Quesadillas.

TECHNICAL ANALYSIS

Winemaker: Richard Duckitt

Main varieties: Blend

Alcohol: 13%

pH: 3.5

RS: 4.5 g/l

Acid: 5.8 g/l

Appellation: Coastal Region

got
Brampton?



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