

SRP
\$10.99

RUSTENBERG

ESTATE

P.O. BOX 33, STELLENBOSCH, 7599

BRAMPTON *Rose 2006*

VITICULTURAL PRACTICES

Varietal	:	40 % Cabernet Sauvignon, 35%Merlot, 10% Cabernet Franc, 9% Syrah, 4% Mouvedre, 2% Pinotage
Appellation	:	Stellenbosch
Yield	:	2 ton/ha
Bottled	:	May 2006
Picking date	:	February 2006
Grape Sugar	:	20-25° B
Acidity	:	5 - 10 g/l
pH at Harvest	:	3.0 - 3.6



BRAMPTON
2006
ROSÉ
PRODUCED & BOTTLED BY RUSTENBERG WINES
SOUTH AFRICA

WINEMAKING PRACTICES

Method : Was made in the traditional rose manner, juice was separated from the skins after some hours of skin contact when the colour was deemed than fine. The juice was than settled and fermented cool to retain the wonderful fruit aromas.

WINE DETAILS

Residual Sugar	:	4.4 g/l
pH	:	3.32
Total Acid	:	6.1g/l
Alcohol	:	14%
Maturation potential	:	Offers great drinking over the next 2-3 years

TASTING NOTES

A beautiful bright pink color with super clarity. The aromas are complex, with rose petal, strawberry and cherry aromas and flavors.