



BRAMPTON

SRP
\$10.99

ROSÉ 2007

The second label of the world class Rustenberg estate, Brampton was created in honor of the farm's champion Jersey bull, Brampton Beacon Bloomer. Fruit-forward, crowd-pleasing, and perfect for everyday sipping, this tasty range of wines offers tremendous value!

VITICULTURAL PRACTICES

Varietal:	43% Shiraz, 20% Cabernet Sauvignon, 17% Grenache, 12% Merlot, 8% Cabernet Franc
Appellation:	Coastal Region
Soil Type:	Decomposed Granite (Hutton)
Age of Vines:	6-16 years
Trellising:	Vertical shoot positioning
Yield:	5 tons/ha
Irrigation:	Drip
Picking Date:	February 2007
Grape Sugar:	20-25° B
Acidity:	5-10 g/l
pH at Harvest:	3-3.6



WINEMAKING PRACTICES

Fermentation Temperature: 16° C

Method:

This wine was made in the traditional Rosé manner, where the juice was left in contact with the skins until the desired color was attained. After the juice was separated from the skins, it was settled and fermented cool in order to retain its fresh fruit aromas and flavors.

Wood aging: None

WINE DETAILS

RS:	1.7 g/l	pH:	3.27
TA:	5.3 g/l	Alcohol:	13.5%

TASTING NOTES

This fun, easy-drinking rosé exhibits juicy strawberry, cherry, and watermelon flavors with hints of flowers and spice. Not just for summer, it's bold enough to stand up to heartier fare such as roast pork loin, ribs and barbecued chicken.