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Brampton Shiraz/Viognier 2003



Bronze - International Wine and Spirit Competition (IWSC) 2005
The rich, savoury character of Shiraz is enhanced by Viognier, adding an aromatic dimension to the wine. Earth, pepper-spice and hints of dark chocolate support the richness of ripe fruit. Due to accessible tannin structure, this wine will complement a variety of fine dishes.

variety : Shiraz | 93% Shiraz, 7% Viognier
winery : Brampton Wines
winemaker : Adi Badenhorst
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.9 g/l **pH :** 3.71 **ta :** 5.9 g/l
type : Red **style :** Dry **wooded**
pack : Bottle

SAA Business Class Wine List for 2005
Bronze - International Wine and Spirit Competition (IWSC) 2005

ageing : 5 Years from vintage.

in the vineyard : Cultivar(s): 97% Shiraz, 3% Viognier
Situation: Tulbagh & Stellenbosch
Altitude: 180-310 m
Distance from sea: 7-100 km
Soil type: Malmesbury Shale, Hutton & Clovelly
Rootstock: R110, R101-14 (Paulsen)
Ages of vines: 5-18 Years
Trellising: Vertically shoot positioned
Pruning: Spur pruned
Irrigation: Yes, drip lines

about the harvest: The grapes were harvested during March and April 2003.
Grape analysis:
Acidity: 5-6.6 g/l
pH: 3.5-3.8
Sugar: 25-27Â° Balling
Yield: 44 hl/ha

in the cellar : Shiraz and some of the Viognier was crushed together. An array of small batches were fermented & treated separately. Some batches were aged on Viognier lees. Viognier wine was also blended with Shiraz and racked regularly thereafter. 14 Different parcels were blended after 9 months. The difference in treatments and careful blending make this a very interesting & complex wine!
Oak used: 225L Barriques. 40% new American oak for 15 months.
Bottled: June & July 2003
Production: 9 900 cases x 6 x 750ml