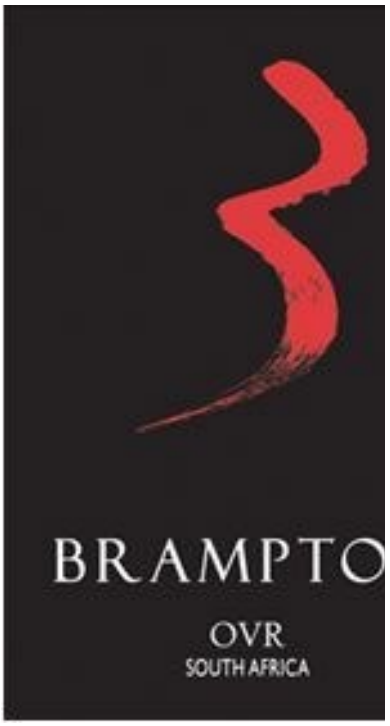
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Brampton OVR 2003

International Wine Challenge 2005 - Seal of Approval
Upfront spice of cloves and nutmeg are complemented by ripe, red fruit aromatics â€" raspberries and strawberries dominate. The palate is well constructed in this medium bodied wine. Aromas follow through to the palate where they integrate beautifully with subtle, dark chocolate and oak spice flavours.



variety : Cabernet Sauvignon | 46% Cabernet Sauvignon, 45% Merlot, 9% Shiraz
winery : Brampton Wines
winemaker : Adi Badenhorst
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.1 g/l **pH :** 3.74 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

International Wine Challenge 2005 - Seal of Approval

ageing : 4 Years from vintage

in the vineyard : Cultivar(s): 46% Cabernet Sauvignon, 45% Merlot, 9% Shiraz
Situation: Stellenbosch, Paarl, Paardeberg, Darling
Altitude: 140-320 m
Distance from sea: 23-36 km
Soil type: Malmesbury Shale, Decomposed Granite, Gravel & Clovelly
Rootstock: R101-14 & R99
Ageso fo vines: 8-21 Years
Trellising: Bushvines & Vertically Shoot Positioned
Pruning: 2 Node Spur pruning
Irrigation: Mostly drip irrigation

about the harvest: The grapes were harvested by hand during February-March 2003.
Grape analysis:
Acidity: 5.2-6 g/l
pH: 3.4-3.9
Sugar: 24-25 Â°Balling
Yield: 43 hl/ha

in the cellar : All batches were hand-picked and vinified separately in stainless steel tanks. After primary fermentation batches were transferred to small French oak for Malolactic fermentation. Regular rackings were carried out during the first year of maturation. Batches were blended for the final phase of maturation.
Oak used: Small French & American oak barrels.
Bottled: July 2004
Production: 27 797 cases x 6 x 750 ml
550 cases x 4 x 1.5 L