

## Brampton OVR 2003

### International Wine Challenge 2005 - Seal of Approval

Upfront spice of cloves and nutmeg are complemented by ripe, red fruit aromatics – 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

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**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 °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

