

Brampton Shiraz 2004

- International Wine and Spirit Competition (IWSC) 2006 - Silver
- Winemakers' Choice Diamond Awards 2006 - Diamond
- Old Mutual Trophy Wine Show 2006 - Bronze
- International Wine Challenge 2006 - Gold Medal

The rich, savoury character of Shiraz is enhanced by Viognier, adding an aromatic dimension to the wine. Mourv  dre component brings an amount of wild berry & spice to this blend. 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 | 90% Shiraz, 8% Mourv  dre, 2% Viognier

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.0 g/l pH : 3.78 ta : 5.3 g/l

type : Red **wooded**

pack : Box **closure :** Cork

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 - International Wine Challenge 2006 - Gold Medal
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ageing : 5 Years from vintage

in the vineyard : Cultivar: 90% Shiraz, 8% Mourv  dre, 2% Viognier

Situation: Malmesbury (6%) & Stellenbosch

Altitude: 180-310 m

Distance from sea: 7-100 km

Soil type: Malmesbury Shale, Hutton & Clovelly

Rootstock: R110, R101-14 (Paulsen)

Age of vines: 6 - 19 Years

Trellising: Vertically shoot positioned

Pruning: spur pruned

Irrigation: Drip irrigation

about the harvest: The grapes were harvested in March - April 2004

Grape analysis:

Acidity: 6.5 g/l

pH: 3.5 - 3.8

Sugar: 25   Balling

Yield: 50 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. Egg white fined. Not filtered. The difference in treatments and careful blending make this a very interesting & complex wine!

Oak used: 225 L Barriques. 40% new American oak for 15 months



Production: 11 400 cases x 6 x 750ml
Bottling date: June 2004