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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. MourvÃ¨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% MourvÃ©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

- International Wine and Spirit Competition (IWSC) 2006 - Silver
- Old Mutual Trophy Wine Show 2006 - Bronze (71/100)
- International Wine Challenge 2006 - Gold Medal
- Winemakers' Choice Diamond Awards 2006 - Diamond

ageing : 5 Years from vintage

in the vineyard : Cultivar: 90% Shiraz, 8% MouvÃ©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: 25Â° 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