

## Brampton Cabernet Sauvignon 2004

- Winemakers' Choice Diamond Awards 2006 - Diamond

- Old

Mutual Trophy Wine Show 06 â€” Trophy for Best Cabernet Sauvignon and Trophy for Discovery of the Show (Best Value)

- 4

Stars (very good to excellent) in Decanter Mag (March 2006)

- Daily

Wine Picks (Under \$15) in Wine Spectator online chosen J Molesworth

- 3

Stars in 2006 John Platter Wine Guide

A wine of outstanding quality and character. Deep purple, black hues and dark edges indicative of good extraction and ripeness. The aromas are complex and continually evolve in the glass. Initially sweet black fruit such as dark cherries, plums and hints of cassis, which are interwoven with subtle oak aromas of vanilla, toffee and treacle. Prodigious ripe fruit dominate the palate. A firm tannin structure is balanced with delicious sweetness.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Brampton Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 14.65 % vol rs : 2.7 g/l pH : 3.79 ta : 5.8 g/l

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Cork

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**ageing :** 5 Years from vintage.

**in the vineyard :** Situation: South-West slopes of the Simonsberg Mountain, Stellenbosch

Altitude: 350 â€” 400 m

Distance from sea: Â± 25km

Soil type: Decomposed Granite (Hutton)

Rootstock: R101 - 14 & R99

Ages of vines: 8 - 12 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 - 6.8 g/l

pH: 3.4 â€” 3.7

Sugar: 25 - 26Â° Balling

Yield: 50 hl/ha

**in the cellar :** Superb, ripe fruit from selected vineyards was hand-picked and sorted



before being crushed and destemmed. Primary fermentation took place in stainless steel, using traditional vinification techniques and minimal interference from the winemaking team. Malolactic fermentation resulted in a complete and seamless oak integration with the fruit. Maturation was completed after 15 months in barrel and was followed by egg white fining and no filtration. The wine might throw a slight deposit which is entirely natural.

Oak used: 225 L Barriques. 80 % in new American oak for 15 months.

Bottled: August 2005

Production: 5 600 cases x 6 x 750 ml