

Brampton Cabernet Sauvignon 2005

Old Mutual Trophy Wine Show 2007 - Gold Medal (93/100)

2007 International Wine Challenge - Silver Medal

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. Prodigiously 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 : 14.2 % vol rs : 1.9 g/l pH : 3.8 ta : 5.6 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 - 400 m

Distance from sea: ± 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 2005.

Grape analysis:

Acidity: 6 - 6.8 g/l

pH: 3.4 - 3.7

Sugar: 25 - 26° Balling

Yield: 50 hl/ha

