

## Brampton OVR 2005

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. Characteristically low SO levels as demanded by the Brampton range of wines.

**variety** : Cabernet Sauvignon | 63% Cabernet Sauvignon, 20% Merlot, 14% Shiraz, 1.5% Pinotage, 1.5% Cabernet Franc

**winery** : Brampton Wines

**winemaker** : Adi Badenhorst

**wine of origin** : Coastal

**analysis** : alc : 14.2 % vol rs : 2.3 g/l pH : 3.77 ta : 5.9 g/l

**type** : Red **style** : Dry **body** : Medium **wooded**

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

**ageing** : 4 Years from vintage

**in the vineyard** : Cultivar(s): 63% Cabernet Sauvignon, 20% Merlot, 14% Shiraz, 1.5% Pinotage, 1.5% Cabernet Franc

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

Ages of vines: 9-22 Years

Trellising: Bushvines & Vertically Shoot Positioned

Pruning: 2 Node Spur pruning

Irrigation: Drip irrigation

**about the harvest**: The grapes were harvested by hand during February-March 2005.

Grape analysis: Acidity: 5.2-6 g/l pH: 3.4-3.9 Sugar: 22-23 Balling Yield: 60 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. Blended together after 10 months in small French oak (15% new oak) then matured for a further 7 months together in barrel. Egg white fined and bottled.

Oak used: Small French & American oak barrels.

Bottled: August 2006

