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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
Ageso fo 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