

Brampton Shiraz 2005

The rich, savoury character of Shiraz is enhanced by Viognier, adding an aromatic dimension to the wine. Mourv 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 | 86% Shiraz, 6.5% Mourv dre, 6% Grenache, 1.5% Viognier

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.35 % vol rs : 2.1 g/l pH : 3.78 ta : 5.6 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : 5 Years from vintage

in the vineyard : Situation: Malmesbury (6%) & Stellenbosch

Altitude: 180-310 m

Distance from sea: 7-100 km

Soil type: Malmesbury Shale, Clovelly & Hutton

Rootstock: R110, R101-14 (Paulsen)

Age of vines: 6 - 19 Years

Trellising: Vertically shoot positioned

Pruning: spur pruned

Irrigation: Drip lines

about the harvest: The grapes were harvested in March - April 2005

Grape analysis:

Acidity: 6.5 g/l

pH: 3.5 - 3.8

Sugar: 25 - 27  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: 7800 cases x 12 x 750ml

Bottling date: October 2006

