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# Brampton Shiraz 2005

The rich, savoury character of Shiraz is enhanced by Viognier, adding an aromatic dimension to the wine. MourvÃ¨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% MourvÃ©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 - 27Â° 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