

Brampton OVR 2006

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 SO₂ levels as demanded by the Brampton range of wines.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 39% Shiraz, 7% Merlot, 0.5% Cabernet Franc, 0.5% Petit Verdot

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 3.7 g/l pH : 3.53 ta : 5.9 g/l

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

pack : Bottle **closure** : Cork

ageing : 2-6 Years from vintage.

in the vineyard : Cultivar(s): 53% Cabernet Sauvignon, 39% Shiraz, 7% Merlot, 0.5% Cabernet Franc, 0.5% Petit Verdot

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 2006.

Grape analysis: Acidity: 5.2-6 g/l pH: 3.4-3.9 Sugar: 22-23 Balling Yield: 60 hl/ha.

