

Brampton Cabernet Sauvignon 2006

2008 Decanter Awards - Silver

Cassis, Blackberries, Cherries, cigar box & spice characteristics enhanced by a firm tannin structure make this wine an ideal partner for a variety of meat-based dishes & fine cheeses.

variety : Cabernet Sauvignon | 87.5% Cabernet Sauvignon, 8.5% Merlot, 4% Cabernet Franc

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 2.7 g/l pH : 3.7 ta : 5.7 g/l

type : Red wooded

pack : Bottle **closure :** Cork

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ageing : 3 - 5 Years from vintage.

in the vineyard : Situation: South-West slopes of the Simonsberg Mountain, Stellenbosch

Altitude: 180 - 400 m

Distance from sea: ± 25km

Soil type: Decomposed Granite (Hutton/Tukulu)

Rootstock: 101-14

Ages of vines: 1993 through to 2001

Trellising: Vertically shoot positioned

Pruning: Two-node Spur Pruning

Irrigation: Drip irrigation

about the harvest: The grapes were harvested in February 2006.

Grape analysis:

Acidity: 4.9 - 5.9 g/l

pH: 3.2 - 3.9

Sugar: 24 - 26° Balling

Yield: 50 hl/ha

in the cellar : Superb, ripe fruit from chosen vineyards was hand-picked and sorted before being crushed and de-stemmed. Primary fermentation took place in stainless steel, using traditional vinification techniques and minimal interference from the winemaking team. Malolactic fermentation resulted in complete and seamless oak integration with the fruit. Maturation was completed after 16 months in barrel and was followed by egg white fining and no filtration. The wine might throw a slight deposit which is entirely natural.

OAK USED: 30% New American oak and 70% 2nd and 3rd fill French oak 225Litre barrels

BOTTLED: December 2007

