

Brampton OVR 2007

Red berry fruit aromatics are complemented by spice reminiscent of cloves and nutmeg. A supple tannin structure with hints of dark chocolate flavours is revealed on the palate oak matured for 14 months.

Pair this wine with meat-based dishes and fine cheeses.

variety : Cabernet Sauvignon | 45% Cabernet Sauvignon, 31% Shiraz, 24% Merlot

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 1.8 g/l pH : 3.75 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

ageing : 2-6 Years from vintage.

in the vineyard : Situation: Stellenbosch, Paarl, Darling

Altitude: 140-320 m

Distance from sea: 23-36 km

Soil type: Malmesbury Shale, Decomposed Granite, Gravel & Clovelly

Rootstock: 101-14 & R99

Ages of vines: 10-23 Years

Trellising: Bushvines & Vertically Shoot Positioned

Pruning: 2 Bud Spur pruning

Irrigation: Drip irrigation

about the harvest: Harvested: end February - 3rd week in March 2007

Grape analysis

Acidity: 5.46-6.7 g/l

pH: 3.6

Sugar: 23.5° - 24.5° Balling

Yield: 60hl/ha

in the cellar : Small batches of hand-picked fruit from different varieties were chosen and carefully blended to create this wine. Primary fermentation in stainless steel tanks was followed by oak maturation for 9 months to ensure complete integration of wood with fruit aromas and flavours

