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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
Ageso fo 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 varietals 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