

## Brampton Cabernet Sauvignon 2007

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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.

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**variety** : Cabernet Sauvignon | 93% Cabernet Sauvignon, 2,5% Shiraz, 2.5% Merlot, 2% Mourvèdre

**winery** : Brampton Wines

**winemaker** : Randolph Christians

**wine of origin** : Coastal

**analysis** : alc : 14.26 % vol   rs : 2.1 g/l   pH : 3.74   ta : 5.2 g/l

**type** : Red   **style** : Dry   **wooded**

**pack** : Bottle   **closure** : Cork

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Silver Medal - Decanter World Wine Awards 2009

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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 3rd week February 2007 - 1st week April 2007.

Grape analysis

Acidity: 4.9 - 5.9 g/l

pH: 3.2 - 3.9

Sugar: 24 - 26° Balling

Yield: 50 hl/ha

