

## Brampton OVR 2008

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 13 months.

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

**variety :** Shiraz | 33.9% Shiraz, 30.8% Cabernet Sauvignon, 23.2% Merlot, 6.3% Mourvèdre, 4.1% Cabernet Franc, 1.3% Petit Verdot, 0.4% Malbec

**winery :** Brampton Wines

**winemaker :** Randolph Christians

**wine of origin :** Coastal

**analysis :** alc : 14.6 % vol rs : 3.0 g/l pH : 3.68 ta : 5.36 g/l

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

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

**ageing :** 3 - 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

Age of vines: 11 - 24 Years

Trellising: Bushvines & Vertically Shoot Positioned

Pruning: 2 Bud Spur pruning

Irrigation: Drip irrigation

**about the harvest:** Harvested: end February - March 2008

Grape analysis

Acidity: 5.46 - 6.7 g/l

pH: 3.6

Sugar: 23.5° - 24.5° Balling

Yield: 60hl/ha (6 000 litres / 10 000m<sup>2</sup>)

**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 13 months to ensure complete integration of wood with fruit aromas and flavours.

