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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^2)

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.