

## Brampton Cabernet Sauvignon 2008

Mulberries, cherries, cigar box and spice characteristics enhanced by bold ripe tannins. This wine will be an ideal partner for a variety of meat-based dishes and fine cheeses.

**variety :** Cabernet Sauvignon | 87.8% Cabernet Sauvignon, 6.9% Merlot, 5.3% Cabernet Franc

**winery :** Brampton Wines

**winemaker :** Randolph Christians

**wine of origin :** Simonsberg Mountain

**analysis:** alc : 14.5 % vol   rs : 5.0 g/l   pH : 3.59   ta : 5.5 g/l

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

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

**ageing :** 3 - 5 years from vintage.

**in the vineyard :** Situation: South-West slopes of the Simonsberg Mountain, Stellenbosch

**about the harvest:** Superb fruit from selected vineyards was hand-picked before being crushed and de-stemmed. 1st week March 2008 - 1st week April 2008.

**in the cellar :** Primary fermentation took place in stainless steel, using traditional vinification techniques and minimal interference from the winemaking team. Malolactic fermentation in complete and seamless oak integration with the fruit. Maturation was completed after 16 months in barrel and was followed by egg white fining and filtration.

Bottled: November 2009

Production: 9100 cases (6 x 750ml)

