

Brampton OVR 2009

Outspoken red berry and blackcurrant fruit aromatics complemented by white oak spice. A supple tannin structure with juicy fruit pastille and hints of liquorice is revealed on the palate with a succulent smooth finish.

Enjoy this wine socially or with steaks, BBQs and grills or mature blue veined cheese.

variety : Shiraz | 47% Merlot, 27% Shiraz, 21% Cabernet Sauvignon, 5% Cabernet Franc

winery : Brampton Wines

winemaker : Randolph Christians

wine of origin : Stellenbosch, Paarl

analysis : **alc** : 14.0 % vol **rs** : 2.5 g/l **pH** : 3.63 **ta** : 6.1 g/l

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

pack : Bottle **closure** : Cork

ageing : 4 - 6 years from vintage.

about the harvest : Grapes were hand picked at the end of February to March 2008.

in the cellar : Small batches of hand-picked fruit from different varieties were chosen and carefully blended to create this wine. Primary fermentation took place on the skins for 2 to 3 weeks in stainless steel tanks. 70% underwent oak maturation in French and American barrels for 15 months to ensure complete integration of wood with fruit aromas and flavours. The balance was left unwooded.

Production : 12 000 cases (6 x 750ml)

Bottled : January 2011

