

Brampton Cabernet Sauvignon 2010

Great ruby depth of colour with engaging dark chocolate, blackcurrant and spearmint aromas layered with brushes of cloves and other brown spice. Lovely rich well rounded tannins keep the core of this wine compact and seamlessly linked to a vibrantly balanced long savoury finish with mouth watering intense fruit flavours that beg for another sip.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Brampton Wines

winemaker : Thinus Kruger

wine of origin : Stellenbosch-Simonsberg

analysis : alc : 14.8 % vol rs : 3.2 g/l pH : 3.62 ta : 5.86 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Gold Medal - Veritas Wine Awards 2012

Silver Medal - Decanter World Wine Awards 2009

ageing : 3 - 8 Years from vintage.

in the vineyard : 2010 was a hot year resulting in grapes of rich concentration and dense flavours.

about the harvest: Harvested: Mid-March to April

in the cellar : Fermentation took place in small stainless steel tanks at 26-30°C and was completed in 10-15 days with a further 5 - 15 days extended skin maceration post fermentation. Malolactic fermentation was in stainless steel tanks before the young wine went to barrel, with around 10% in new American oak and the rest a combination of older French and American oak barrels.

Bottled: January 2012

Production: 11 000 cases (6x750 ml)

