

Brampton Cabernet Sauvignon 2009

A succulent and smooth wine driven by upfront primary fruit. The nose display lovely ripe black cherries and a range of typical dark Cabernet berries with a touch of dark chocolate. The fine tannin ensures a palate that stays balanced from the first moment all the way to the impressive and bold finish.

variety : Cabernet Sauvignon | 88% Cabernet Sauvignon, 12% Cabernet Franc

winery : Brampton Wines

winemaker : Randolph Christians

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.4 g/l pH : 3.62 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

ageing : 3 - 8 years from vintage.

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

about the harvest: Harvest was towards the end of March and the first week of April.
Harvested: Mid March to 1st week in April 2009

in the cellar : The grapes come from 3 selected vineyards on the Simonsberg. Each of these vineyards were harvested in smaller specific lots to ensure only grapes that were even and uniformly ripe are used. These different lots contribute their own unique character to the blend. Fermentation took place in small stainless steel tanks with 5 - 15 days of extended skin maceration after fermentation. Malolactic fermentation was in barrel with around 10% being in new American oak; the rest was a combination of older French and American oak barrels.

Bottled: January 2011

Production: 8500 cases (6 x 750ml)

