

## Brampton OVR 2010

Attractive dark fruit and spice with hints of bell peppers on the nose, all leading to a succulent fleshy fruit core from the Shiraz supported by focused fine tannins and blackcurrant intensity from the Cabernet Sauvignon and Cabernet Franc. Great depth and dimension with a rampant range of flavours including red currants and mulberry fruit to aniseed and clove spice.

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

**variety** : Shiraz | 57% Shiraz, 23% Cabernet Franc, 16% Cabernet Sauvignon, 4% Pinotage

**winery** : Brampton Wines

**winemaker** : Thinus Kruger

**wine of origin** : Stellenbosch, Paarl

**analysis** : alc : 14.29 % vol rs : 3.1 g/l pH : 3.68 ta : 6.2 g/l

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

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

Silver Medal - Veritas Wine Awards 2012

**ageing** : 4 - 6 years from vintage.

**about the harvest**: Harvested: Hand-picked in mid February to end of March 2010

**in the cellar** : Small batches of hand-picked grapes from different varieties were chosen and specifically blended for balance and complexity. Primary fermentation took place on the skins for 2 to 3 weeks in stainless steel tanks. 70% then underwent maturation in French and American oak barrels for 15 months to ensure complete integration of wood with the intrinsic fruit character. The remaining 30% component of the blend was left unwooded for added vibrancy.

Production: 18 500 cases (6 x 750ml)

Bottled: January 2012

