

## Brampton Cabernet Sauvignon 2011

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 :** Bertho vd Westhuizen

**wine of origin :** Coast.

**analysis :** alc : 14.4 % vol rs : 3.8 g/l pH : 3.62 ta : 5.8 g/l

**type :** Red      **wooded**

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

**ageing :** Best enjoyed within 3 - 8 Years from vintage.

**in the vineyard :** 2011 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 American oak barrels.

