

Brampton Cabernet Sauvignon 2014

The wine has a rich ruby colour with a dense core of red cherry, mulberry and blackcurrant. There is also a hint of ripe plum and cocoa on the nose, which is backed by dark chocolate notes. The ripe, silky tannins offer smooth drinkability, while oak and clove notes add complexity. The integrated silky tannins add structure and length while ripe tannins offer smooth drinkability. Oak spice adds complexity, as well as alluring chocolate and clove notes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Brampton Wines

winemaker : Richard Duckitt

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.5 ta : 5.8 g/l

type : Red **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

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: The 2014 growing period was hot, resulting in grapes of rich concentration and dense flavours which were harvested from mid-March to early April.

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

