

Brampton OVR 2011

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 :

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 **size :** 0 **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

