

Brampton Old Vines Red 2000

Aromas of blackberries and plums follow through to a richly spiced palate, with chocolate and mocha adding complexity to the long finish. A perfect partner for char-grilled meat and Mediterranean dishes.

variety : Merlot | 54% Merlot, 43% Cabernet Sauvignon, 3% Cabernet Franc

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 13.65 % vol rs : 1.8 g/l pH : 3.69 ta : 5.3 g/l

type : Red

pack : Bottle

Wine of the Month Club Winner (Bordeaux-blend Value Winner)
3½ Stars â€” John Platter Wine Guide 2002

ageing : 2-3 years.

in the vineyard : Situation: South/West slopes of the Simonsberg Mountain.

Vineyard distance from the sea: 25km

Vineyard Altitude: 250-350m

Soil type: Hutton (Decomposed Granite)

Rootstock: Richter 99 +110

Ages of vines: 7-24 years

Trellising: Vertically shoot positioned

Pruning: 2 node spur pruning

about the harvest: The grapes were harvested in February - March 2000

Yield: 6 tons/hectare average

in the cellar : Aeratively pumped over, 2-3 times daily. Malolactic fermentation in oak.

Aged in 2&3 year old barriques for 15 months. A mixture of French & American oak was used.

