

Brampton Cabernet Sauvignon/Merlot 2000

Ripe, juicy berry fruit layered with vanilla. The firm supple tannin structure, backed by liquorice, rhubarb wild berry flavour, will complement any red meat dishes.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 48% Merlot

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 13.85 % vol rs : 2.0 g/l pH : 3.68 ta : 5.11 g/l

type : Red

pack : Bottle

3½ Stars "John Platter Wine Guide 2002
87 Points "Wine Spectator (December 2001)
"Best Buy" "Mondial of Wine and Spirits
Awarded GOLD by Denmark's BT Newspaper

ageing : 3-6 years.

in the vineyard : Situation: South West Slopes of Simonsberg Mountain

Vineyard distance from the sea: 25km

Vineyard Altitude: 250-350m

Soil type: Hutton (Decomposed Granite)

Rootstock: Richter 99 + 110

Ages of vines: 6-10 years

Trellising: All vertically shoot-positioned

Pruning: 2 node spur pruning

about the harvest: The Cabernet Sauvignon was harvest the 2nd week of March 2000, and the Merlot was harvested the 4th week of February 2000.

Yield: 7 tons/hectare average

in the cellar : Closed tank fermentation with regular oxidative pumpovers (3 times per day at 25-28°C max.) Malolactic fermentation in barrel. Regular racking, 15 months barrel maturation (American oak 20% new)

