

Brampton Cabernet Sauvignon 2012

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 : Coastal Region

analysis : alc : 14.4 % vol rs : 4.0 g/l pH : 3.6 ta : 5.5 g/l

type : Red **wooded**

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

Michelangelo Wine Awards 2014 - Gold Medal

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

in the vineyard : 2012 was a mild year resulting in grapes of rich concentration and dense flavour due to slow ripening.

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.

