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Brampton The Roxton Story 2013

The Petit Verdot contributes to the muscular structure of the wine while the Shiraz adds a distinctive flavour to the mid-palate. The Malbec add bright berry fruit. This wine displays delicious dark black cherries with dark chocolate and spice on the mid-palate and a lingering finish.

This seamless red blend is best matched with robust red meat dishes, such as steak (served with chunky chips and a horseradish cream), venison, roast leg of wild boar or even a pulled pork burger.



variety : Petit Verdot | 51% Petit Verdot, 30% Shiraz, 19% Malbec
winery : Brampton Wines
winemaker : Richard Duckitt
wine of origin : Stellenbosch
analysis : **alc :** 14.00 % vol **rs :** 3.0 g/l **pH :** 3.7 **ta :** 5.5 g/l
type : Red
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drinking well already yet promises greater integration and intrigue for up to 10 years from vintage.

in the vineyard : Fairly wet winter let to a dry summer season that produced small berries, resulting in very concentrated wines.

The Petit Verdot vineyard is situated in the Helderber area and has well drained soils. The Shiraz and Malbec originated from vineyards on weathered granite soils closer to the Atlantic Ocean. These vineyards are all exposed to cool early afternoon sea breezes, enhancing the flavours of the wine.

about the harvest: Grapes were hand harvested and bunch selection took place in the vineyards.

in the cellar : On arrival at the cellar bunches were destemmed and machine-sorted, then cold soaked for 48 hours. Fermentation took place with frequyent but gentle pumpovers ensuring fine tannin extraction. After malolactic fermentation in stainless stell tanks, the Petit Verdot was aged for 16 months in 20% new French oak barrels. The Shiraz and Malbec were aged in older French oak barrels for 12 months.