

## Brampton Pinotage 2016

Deep ruby with a purple tinged rim, revealing bright red and black berry fruit aroma and flavour expressions of mulberry, raspberry and cherry. A ripe, rich style of wine with a fresh finish. Well integrated tannins add intensity and silkiness, backed by the tobacco spiciness typical of Pinotage.

Brampton Pinotage pairs great with red meat dishes like pork medallions, seared steak or grilled lamb skewers with bacon and rosemary seasoning.

**variety :** Pinotage | 100% Pinotage

**winery :** Brampton Wines

**winemaker :** Richard Duckitt

**wine of origin :** Coastal Region

**analysis :** alc : 14.0 % vol rs : 3.5 g/l pH : 3.5 ta : 5.8 g/l

**type :** Red **style :** Dry

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

**ageing :** Best enjoyed within 5 years from vintage.

**in the vineyard :** It was also one of the hottest and driest seasons on record, but it was a year with low disease pressure and there were no fire or smoke-taint issues for us to deal with this year. You can expect wines that are reliable and consistent.

**about the harvest:** 2016 was one of the earliest vintages on record, with the harvest commencing on 13 January.

**in the cellar :** The Pinotage grapes were crushed and fermented separately in small batches to maximise varied expressions. Different parcels were blended after 12 months. Subtleties in vinification and origin, as well as judicious blending to amplify the best natural character of the components, add to the intrigue and complexity of the final blend.

