

Brampton Cabernet Sauvignon 2018

The wine has a rich ruby colour with a dense core of red cherry, mulberry and blackcurrant flavours. There is also a hint of ripe plum and cocoa on the nose, which is backed by dark chocolate notes. The ripe, silky tannins offer smooth drinkability, while the oak and clove notes add complexity. The integrated silky tannins add structure and length while the ripe tannins offer smooth drinkability.

Brampton Cabernet Sauvignon stands up well to food such as spaghetti and meatballs, braised short rib and sticky slow roasted pork belly

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Brampton Wines

winemaker : Richard Duckitt

wine of origin : Stellenbosch

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

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

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

in the vineyard : In spite of the drought and associated predictions of a below average vintage, the year surprised us with high-quality grapes across the board. Smaller berries showed a higher skin-to-juice ratio, resulting in concentrated flavours and tastier wines.

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

in the cellar : Fermentation took place in small stainless steel tanks at 26°C - 30°C and was completed in 10 to 15 days, with a further 5 to 15 days of extended skin maceration post fermentation. Malolactic fermentation was in stainless steel tanks before the young wine went into the barrel, with around 10% in new American oak and the rest a combination of older American and French oak barrels.

