

## Brampton The Roxton Black 2017

**Colour:** Intense dark and deep ruby red colour

**Nose:** The primary impression on the nose is that of ripe black fruit, with subtle oak spice and herbs, yet showing vibrancy and depth in its fruit expression.

**Palate:** The palate expresses the vintage by bringing together the masculine firmness and length of the Cabernet Sauvignon with a juicy fruit core. A seamless integration of oak spice and oak tannin entwined with the Cabernet's masculinity adds real depth and complexity to the wine.

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 :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Brampton Wines

**winemaker :** Richard Duckitt

**wine of origin :** Stellenbosch

**analysis :** alc : 14.00 % vol   rs : 3.5 g/l   pH : 3.5   ta : 5.8 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fragrant

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

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

**in the vineyard :** The grapes were sourced from high quality vineyards in the Helderberg area. Strict vineyard management took place, including shoot and leaf thinning in mid-October and again in early December. Meticulous canopy management was implemented to promote colour, tannin and fruit ripeness. Careful tipping of the shoots began at the end of January to build up the concentration of nutrients in the berries. Grapes were hand-harvested in late March.

**about the harvest:** The grapes were hand-harvested and bunch selection took place in the vineyards.

**in the cellar :** After hand-harvesting and destemming, the berries were mechanically sorted to allow only clean and healthy berries into the fermentation tank. Fermentation lasted for 7 - 12 days at 26 - 28°C, during which time thorough aerations took place while pumping over. Extended post-fermentation maceration for up to a month ensured the extraction of ripe, round tannins and colour before pressing. Aged in 30% new French oak barrels for 14 - 16 months

