

## Brampton OVR 2001

Upfront spice of cloves and nutmeg are complemented by ripe, red fruit aromatics – raspberries and strawberries dominate. The palate is well constructed in this medium bodied wine. Aromas follow through to the palate where they integrate beautifully with subtle, dark chocolate and oak spice flavours.

**variety :** Cabernet Sauvignon | 40% Cabernet Sauvignon, 35% Merlot, 13% Carignan, 12% Shiraz

**winery :** Brampton Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 13.17 % vol   rs : 2.4 g/l   pH : 3.59   ta : 6.0 g/l

**type :** Red

**pack :** Bottle   **closure :** Cork

3½ Stars - John Platter Wine Guide 2003

**ageing :** 2-3 years

**about the harvest:** The grapes were harvested in February - March 2001  
Yield: 7 tons/hectare

**in the cellar :** These grapes were handpicked and fermented in Stainless Steel tanks before undergoing natural Malolactic fermentation in small oak barrels. Older French oak barrels were used. Our philosophy of controlled fermentation enhances the natural fruit character of the wine, while early blending and 15 months in oak ensure complete integration of wood and fruit components. Before bottling, this wine was submitted to egg white fining and a rough filtration. The wine was bottled in July 2002.

