

Brampton Cabernet Sauvignon/Merlot 2002

A wine of outstanding quality and character. Deep purple, black hues and dark edges indicative of good extraction and ripeness. The aromas are complex and continually evolve in the glass. Initially sweet black fruit such as dark cherries, plums and hints of cassis, which are interwoven with subtle oak aromas of vanilla, toffee and treacle. Prodigious ripe fruit dominate the palate. A firm tannin structure is balanced with delicious sweetness.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 45 % Merlot, 4% Petit Verdot

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.63 ta : 6.2 g/l

type : Red wooded

pack : Bottle

Selected by South African Airways for Premium Class listing 2004 (2nd out of 126 entries classed as "Red Blends")

ageing : 5 Years from vintage.

in the vineyard : Cultivars: 51% Cabernet Sauvignon, 45% Merlot, 4% Petit Verdot

Situation: Coastal Region

Altitude: 280m

Distance from sea: 32km

Soil type: Hutton

Rootstock: R99

Ages of vines: 6-11 Years

Trellising: Vertically shoot positioned

Pruning: Spur pruned

Irrigation: Yes, dripper lines

about the harvest: The grapes were harvested during March-April 2002.

Grape analysis:

Acidity: 5.5-6.5 g/l

pH: 3.4-3.5

Sugar: 25-26° Balling

Yield: 45 hl/ha

in the cellar : Superb, ripe fruit from selected vineyards was hand-picked and sorted before being crushed and destemmed. Primary fermentation took place in stainless steel, using traditional vinification techniques and minimal interference from the winemaking team. Malolactic fermentation resulted in a complete and seamless oak integration with the fruit. Maturation was completed after 15 months in barrel and was followed by egg white fining and rough filtration, hence the wine might throw a slight deposit which is entirely natural.

Oak used: 225L Barriques. 35% in new American oak for 15 months.

Bottled: June 2003

Production: 10 000 cases x 6 x 750 ml

