

## Brampton OVR 2002

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 | 54% Cabernet Sauvignon, 20% Merlot, 18% Shiraz, 4% Carignan, 2% Mourvedre, 2% Malbec

**winery :** Brampton Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 3.2 g/l   pH : 3.60   ta : 6.3 g/l

**type :** Red      **wooded**

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

3½ Stars – John Platter Wine Guide 2004

**ageing :** 4 Years from vintage.

**in the vineyard :** Cultivar(s): 54% Cabernet Sauvignon, 20% Merlot, 18% Shiraz, 4% Carignan, 2% Mourv dre & 2% Malbec

Situation: Stellenbosch, Paarl & Malmesbury

Altitude: 140-320m

Distance from sea: 23-36km

Soil type: Malmesbury Shale, Decomposed Granite, Gravel & Clovelly

Rootstock: R101-14 & R99

Age of vines: 7-20 Years

Trellising: Bushvines & Vertically Shoot Positioned

Pruning: 2 Node Spur pruning

Irrigation: Mostly drip irrigation

**about the harvest:** The grapes were harvested by hand during February & March 2002.

Grape analysis:

Acidity: 5.2-6 g/l

pH: 3.4-3.9

Sugar: 24-26  Balling

Yield: 47 hl/ha

**in the cellar :** All batches were hand-picked and vinified separately in stainless steel tanks. After primary fermentation batches were transferred to small French oak for Malolactic fermentation. Regular rackings were carried out during the first year of maturation. Batches were blended for the final phase of maturation.

Oak used: Small French & American oak barrels.

Bottled: July 2003

Production: 26 000 cases x 6 x 750 ml

500 cases x 4 x 1.5 L

