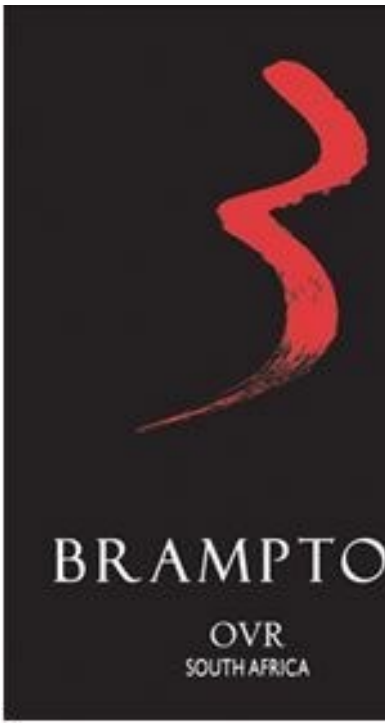
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Brampton OVR 2002

Upfront spice of cloves and nutmeg are complemented by ripe, red fruit aromatics â€“ 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

3Â½ Stars â€“ 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% MourvÃ©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: 24-26Â° 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