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Brampton Shiraz/Viognier 2002



NEW
Fairbairn Capital Trophy Wine Show 2004 - Silver
The rich, savoury character of Shiraz is enhanced by Viognier, adding an aromatic dimension to the wine. Earth, pepper-spice and hints of dark chocolate support the richness of ripe fruit. Due to accessible tannin structure, this wine will complement a variety of fine dishes.

variety : Shiraz | 93% Shiraz, 7% Viognier
winery : Brampton Wines
winemaker : Adi Badenhorst
wine of origin : Coastal
analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.65 ta : 5.9 g/l
type : Red wooded
pack : Bottle

Decanter Trophy GOLD (November 2004)
Rated best Shiraz by Caledon Wine Club (98 Shiraz wines tasted)
91 Points from Charles Metcalfe in UKâ€™s Wine International (Feb. 2004)
TROPHY - Best SA RhÃ´ne blend under Â£10 (Decanter Wine Awards held in UK)
3Â½ Stars â€“ WINE mag (February 2004)
89 Points â€“ Wine Spectator Weekly (11 Dec 2003)
3Â½ Stars â€“ John Platter Wine Guide 2004
Selected by South African Airways for Premium Class listing 2004 (5th out of 126 entries classed as â€œRed Blendsâ€)

ageing : 5 Years from vintage.

in the vineyard : Cultivars: 93% Shiraz, 7% Viognier
Situation: Stellenbosch, Tulbagh & Malmesbury
Altitude: 180-310 m
Distance from sea: 7-100 km
Soil type: Malmesbury Shale, Hutton & Clovelly
Rootstock: R110, R101-14 (Paulsen)
Age of vines: 5-18 Years
Trellising: Vertically shoot positioned
Pruning: Spur pruned
Irrigation: Yes, drip lines

about the harvest: The grapes were harvested in March-April 2002.
Grape analysis:
Acidity: 5-6.6 g/l
pH: 3.5-3.8
Sugar: 25-27Â° Balling
Yield: 44 hl/ha

in the cellar : Shiraz and some of the Viognier was crushed together. An array of small batches were fermented & treated separately. Some batches were aged on Viognier lees. Viognier wine was also blended with Shiraz and racked regularly thereafter. 14 Different parcels were blended after 9 months. The difference in treatments and careful blending make this a very interesting & complex wine!
Oak used: 225L Barriques. 40% new American oak for 15 months.
Bottled: June & July 2003
Production: 6 200 cases x 6 x 750ml