

## 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 UK's Wine International (Feb. 2004)

TROPHY - Best SA Rhône blend under £10 (Decanter Wine Awards held in UK)

3½ Stars "WINE mag (February 2004)

89 Points "Wine Spectator Weekly (11 Dec 2003)

3½ Stars "John Platter Wine Guide 2004

Selected by South African Airways for Premium Class listing 2004 (5th out of 126 entries classed as "Red Blends")

**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: 25-27° 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

