



BRAMPTON

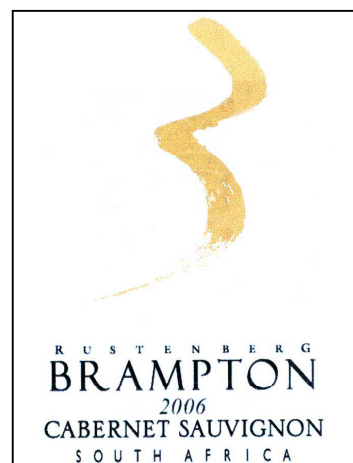
SRP
\$13.99

CABERNET SAUVIGNON 2006

The second label of the world class Rustenberg estate, Brampton was created in honor of the farm's champion Jersey bull, Brampton Beacon Bloomer. Fruit-forward, crowd-pleasing, and perfect for everyday sipping, this tasty range of wines offers tremendous value.

VITICULTURAL PRACTICES

Varietal:	88% Cabernet Sauvignon; 8% Merlot; 4% Cabernet Franc
Appellation:	Coastal Region
Soil Type:	Decomposed Granite (Hutton; Tukulu)
Age of Vines:	5 - 13 years
Trellising:	Vertical shoot positioning
Yield:	50 hl/ha
Irrigation:	Drip
Picking Date:	February 2006
Grape Sugar:	24 - 26° B
Acidity:	4.9 - 5.9 g/l
pH at Harvest:	3.2 - 3.9



WINEMAKING PRACTICES

Fermentation Temperature: 28°C

Method:

The grapes were hand-picked, sorted, de-stemmed, and crushed. Fermentation took place in stainless steel tanks, using traditional vinification techniques and minimal intervention from the winemaking team. The wine was then run to barrel for malolactic fermentation and aging. It was egg white fined and bottled without filtration.

Wood aging:

16 months in 30% new American oak and 70% 2nd and 3rd fill 225 liter French oak barriques.

TECHNICAL DETAILS

RS:	2.7 g/l	pH:	3.7
TA:	5.7 g/l	Alcohol:	14.5%

TASTING NOTES

This delicious Cabernet bursts onto the palate with bright, juicy flavors of blackberry, cassis, licorice, and cherry intertwined with subtle vanilla, tobacco, and spice characteristics. Firm yet accessible tannins make it a great accompaniment to grilled meats, burgers, and short ribs.