BRAMPTON

SRP $13.99

CABERNET SAUVIGNON 2007

"The second label of well-known Rustenberg, Brampton offers some excellent values that reveal sophisticated winemaking."

– Robert M. Parker Jr.'s *Wine Advocate*

VITICULTURAL PRACTICES

Varietal:	93% Cabernet Sauvignon; 2.5% Merlot; 2.5% Shiraz; 2% Mourvèdre
Appellation:	Western Cape
Soil Type:	Decomposed Granite (Hutton; Tukulu)
Age of Vines:	6 - 14 years
Trellising:	Vertical shoot positioning
Yield:	50 hl/ha
Irrigation:	Drip
Picking Date:	Late February – Early April 2007
Grape Sugar:	24 - 26º B
Acidity:	4.9 - 5.9 g/l
pH at Harvest:	3.2 - 3.9

WINEMAKING PRACTICES

Fermentation Temperature: 28ºC

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 filtered before bottling.

Wood aging:
15 months in 30% new American oak and 70% 2nd and 3rd fill 225 liter French oak barriques.

TECHNICAL DETAILS

RS:	2.1 g/l	pH:	3.74
TA:	5.2 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.

RATINGS

89 points *Wine Enthusiast* "Best Buy"