



BRAMPTON

SRP
\$13.99

SHIRAZ 2005

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:	86% Shiraz, 6.5% Mourvèdre, 6% Grenache, 1.5% Viognier
Appellation:	Stellenbosch
Soil Type:	Malmesbury Shale, Hutton & Clovelly
Age of Vines:	6-9 years
Trellising:	Vertical shoot positioning
Yield:	50 hl/ha
Irrigation:	Drip
Picking Date:	March – April 2005
Grape Sugar:	25 - 27° B
Acidity:	6.5 g/l
pH at Harvest:	3.5 – 3.8

WINEMAKING PRACTICES

Fermentation Temperature: 27° C

Method:

The Shiraz and part of the Viognier were crushed together and co-fermented, and the Mourvèdre and Grenache were kept separate. The juice was fermented in small batches, and some lots were aged on Viognier lees. The Shiraz was blended with additional Viognier and racked regularly. After 9 months, 14 different parcels were blended together. The wine was fined with egg whites and was not filtered.

Wood aging: 15 months in 225 liter American oak barrels, 40% new.

TECHNICAL DETAILS

RS: 2.1 g/l	pH: 3.78
TA: 5.6 g/l	Alcohol: 14.5%

TASTING NOTES

This savory, Rhône-inspired Shiraz is enhanced by the addition of small amounts of Viognier, Grenache and Mourvèdre. It combines juicy flavors of wild berry, black cherry, and brambly fruit with elements of earth, dark chocolate, pepper, and exotic spice. The Viognier component provides a lovely aromatic dimension and a floral freshness on the palate. Pair this lip smacking bottling with grilled or braised meats, game dishes, or roast leg of lamb with Provencal spices.

RATINGS

88 points, Wine Spectator

