

SRP
\$13.99

BRAMPTON

SHIRAZ 2006

“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% Shiraz; 3% Mourvèdre; 2% Grenache; 2% Viognier
Appellation:	Stellenbosch
Soil Type:	Bainsvlei; Tukulu; Glenrosa; Swartland
Age of Vines:	5 -7 years
Trellising:	Vertical shoot positioning
Yield:	50 hl/ha
Irrigation:	Drip
Picking Date:	February - March 2006
Grape Sugar:	24 – 26° B
Acidity:	5.13 6.9 g/l
pH at Harvest:	3.30 – 3.82



WINEMAKING PRACTICES

Fermentation Temperature: 27 ° C

Method:

The Shiraz and part of the Viognier were crushed together and co-fermented, while 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, the various parcels were blended together. The wine was fined with egg whites and bottled without filtration.

Wood aging:

15 months in 225 liter French oak barriques (40% new).

TECHNICAL DETAILS

RS:	1.7 g/l	pH:	3.55
TA:	6.4 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.

RATINGS

88 points Tanzer's *International Wine Cellar*