

BRAMPTON

SRP
\$13.99

SHIRAZ 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

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|----------------|---------------------------------------|
| Varietal: | 95% Shiraz, 3% Viognier, 2% Mourvèdre |
| Appellation: | Stellenbosch |
| Soil Type: | Decomposed granite (Hutton, Tukulu) |
| Age of Vines: | 6 -8 years |
| Trellising: | Vertical shoot positioning |
| Yield: | 50 hl/ha |
| Irrigation: | Drip |
| Picking Date: | February - March 2007 |
| Grape Sugar: | 25.5° B |
| Acidity: | 5.2 g/l |
| pH at Harvest: | 3.7 |



WINEMAKING PRACTICES

Fermentation Temperature: 27 ° C

Method:

The Shiraz and part of the Viognier were crushed together and co-fermented, while the Mourvèdre was 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:

12 months in 90% 225 liter American oak barrels and 10% French oak barriques (all 2nd and 3rd fill).

TECHNICAL DETAILS

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|-----|---------|----------|-------|
| RS: | 1.9 g/l | pH: | 3.76 |
| TA: | 5.4 g/l | Alcohol: | 14.5% |

TASTING NOTES

This savory, Rhône-inspired Shiraz is enhanced by the addition of small amounts of Viognier 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

90 points Wine Enthusiast “Best Buy”