



BRAMPTON

SHIRAZ 2008

“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:	100% Shiraz
Appellation:	Stellenbosch
Soil Type:	Decomposed granite (Hutton, Tukulu)
Age of Vines:	7 -9 years
Trellising:	Vertical shoot positioning
Yield:	7 tons/ ha
Irrigation:	Drip
Picking Date:	March 17-25, 2008
Grape Sugar:	25.7° B
Acidity:	5.1 g/l
pH at Harvest:	3.7



WINEMAKING PRACTICES

Fermentation Temperature: 27 ° C

Method:

The grapes were handpicked from the southwest slopes of the Simonsberg in Stellenbosch. An array of small batches were crushed and fermented separately. Fermentation took place in stainless steel tanks, and the wine was then racked to barrel for aging. Selected parcels were blended after 9 months in barrel. The wine was fined with egg whites and bottled without filtration.

Wood aging:

16 months in 2nd and 3rd fill 225 liter oak barrels (60% French, 40% American)

TECHNICAL DETAILS

RS:	3.3 g/l	pH:	3.57
TA:	5.2 g/l	Alcohol:	14.5%

TASTING NOTES

This savory, Rhône-inspired Shiraz combines juicy flavors of wild berry, black cherry, and brambly fruit with elements of earth, dark chocolate, pepper, and exotic spice. Pair this lip smacking bottling – a perennial “Best Buy”/ “Best Value” – with grilled or braised meats, game dishes, or roast leg of lamb with Provencal spices.