



BRAMPTON



**“THE SECOND LABEL OF WELL-KNOWN
RUSTENBERG, BRAMPTON OFFERS SOME
EXCELLENT VALUES THAT
REVEAL SOPHISTICATED WINEMAKING.”**

– ROBERT PARKER’S WINE ADVOCATE 8/31/08

Launched in 1996, Rustenberg’s second label is named in honor of Brampton Beacon Bloomer, the farm’s champion Jersey bull who established a top quality Jersey cow dynasty at Rustenberg. The Brampton range is all about mouth-filling, fruit-forward wines that are accessible, easy-to-drink, and sure to please! The brand regularly receives “Best Buy”/ “Best Value” accolades in major wine publications.

Grapes for the Brampton wines are selected from the Rustenberg estate vineyards on the Simonsberg as well as from Nooitgedacht (NOYT-ka-dockt), proprietor Simon Barlow’s property high on the Helderberg slope, overlooking False Bay, where mountain ridges are cooled by gentle sea breezes.

The bright, crisp whites consist of a mineral Sauvignon Blanc and a citrusy, unoaked Chardonnay. The Brampton red varietals include a robust Cabernet Sauvignon and a lip smacking Rhône-inspired Shiraz. Both emphasize intense dark fruit balanced by approachable tannins which provide structure, depth, and power.

All of the Brampton wines are fermented in stainless steel. Each vineyard block is vinified separately, and the parcels are later blended to create supple, fruit-driven wines. The whites are aged in tank in order to preserve the fresh fruit flavors of the wines. After the initial fermentation is complete, the reds are run to small oak barrels for malolactic fermentation and maturation of up to 15 months before bottling.

Each Brampton label is etched with a “B,” playfully scrawled in vivid, varietal-specific colors. The range is packaged under user-friendly screwcap closures, ensuring fresh, juicy flavors and consistent quality. Perfect everyday wines and great for casual gatherings, Brampton offers tremendous value in every sip.

No bull... This is good wine!



www.capeclassics.com