

# B BRAMPTON *celebrating* CREATIVITY

## CABERNET SAUVIGNON 2015

### TASTING NOTES

The wine has a rich ruby colour with a dense core of red cherry, mulberry and blackcurrant flavours. There is also a hint of ripe plum and cocoa on the nose, which is backed by dark chocolate notes. The ripe, silky tannins offer smooth drinkability, while the oak and clove notes add complexity. The integrated silky tannins add structure and length while the ripe tannins offer smooth drinkability.

### AGEING POTENTIAL

Best enjoyed within 3–8 years from vintage.

### IN THE VINEYARDS

The 2015 growing period was one of the hottest yet, resulting in grapes of rich concentration and dense flavours which were harvested from early-March to April.

### IN THE CELLAR

Fermentation took place in small stainless steel tanks at 26°C–30°C and was completed in 10 to 15 days, with a further 5 to 15 days of extended skin maceration post fermentation. Malolactic fermentation was in stainless steel tanks before the young wine went into barrel, with around 10% in new American oak and the rest a combination of older American and French oak barrels.

### FOOD MATCHES

Brampton Cab Sauv stands up well to food such as spaghetti and meatballs, braised short rib and sticky slow roasted pork belly.

### TECHNICAL ANALYSIS

Winemaker: Richard Duckitt  
Main variety: Cabernet Sauvignon  
Alcohol: 14.0%  
pH: 3.5  
RS: 3.5 g/l  
Acid: 5.8 g/l  
Appellation: Stellenbosch

got  
Brampton?



TEL: +27 21 883 9097 FAX: +27 21 874 1531 EMAIL: BRAMPTON@DGB.CO.ZA  
11 CHURCH STREET, STELLENBOSCH, 7600, SOUTH AFRICA



WWW.BRAMPTON.CO.ZA