

B BRAMPTON

celebrating
CREATIVITY

OVR 2015

TASTING NOTES

On the nose, the wine expresses mulberry and blackcurrant fruit, intermingled with spice. After tasting, the wine follows through to a vibrant fruit intensity on the palate, fine tannins, and structure with a savouriness that leaves a lingering finish.

AGEING POTENTIAL

4 – 6 years from vintage.

IN THE VINEYARDS

The colour on the red varieties was exceptional, with good analyses regarding sugar, acidity and pH. The grapes were sourced from vineyards grown predominantly in Stellenbosch, but specially selected for their fruit concentration and optimal varietal expression

IN THE CELLAR

This wine consists of varietals specifically blended for its drinkability optimal balance and complexity. All varieties and individual vineyards were crushed and fermented separately in stainless steel tank for 2 – 3 weeks. The wine was matured separately in older oak barrels for 12 months, followed by careful selection and blending

FOOD MATCHES

Brampton OVR pairs effortlessly with rich beef stews cooked with red wine and pasta arrabiata

TECHNICAL ANALYSIS

Winemaker: Richard Duckitt
Main Varieties: Shiraz, Sangiovese,
Cabernet Sauvignon and Petit Verdot
Alcohol: 14.0%
pH: 3.5
RS: 3.5 g/l
Acid: 5.8 g/l
Appellation: Western Cape



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