

# B BRAMPTON

celebrating  
CREATIVITY

## PINOTAGE 2015

### TASTING NOTES

Deep ruby with a purple-tinged rim, revealing bright red and black berry aroma and flavour expressions of mulberry, raspberry and cherry. A ripe, rich style of wine with a fresh finish. Well-integrated tannins add intensity and silkiness, backed by the tobacco spiciness typical of Pinotage.

### AGEING POTENTIAL

Best enjoyed within 5 years from vintage.

### IN THE VINEYARDS

The 2015 season was one of the driest and earliest in years, with a somewhat smaller wine grape harvest promising exceptional wines. Fruit was sourced from Durbanville and the Swartland and was harvested from the end of February to mid-March 2015

### IN THE CELLAR

The Pinotage grapes were crushed and fermented separately in small batches to maximise varied expressions. Different parcels were blended after 12 months. Subtleties in vinification and origin, as well as judicious blending to amplify the best natural character of the components, add to the intrigue and complexity of the final blend.

### FOOD MATCHES

Brampton Pinotage pairs great with red meat dishes like pork medallions, seared steak or grilled lamb skewers with bacon and rosemary seasoning.

### TECHNICAL ANALYSIS

Winemaker: Richard Duckitt

Main variety: 100% Pinotage

Alcohol: 14%

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Coastal Region



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