

B BRAMPTON

celebrating
CREATIVITY

SHIRAZ 2015

TASTING NOTES

A deep ruby colour with a dense core, this structured wine has an attractive spectrum of flavours, from the first rich impressions of black cherries and ripe plums brushed by alluring floral notes, to integrated spicy clove and pepper nuances. Supporting oak spice on the finish enhances the primary fruit intensity.

AGEING POTENTIAL

Best enjoyed within five years from vintage.

IN THE VINEYARDS

The colour on the red varieties was exceptional, with good analyses regarding sugar, acidity and pH. A combination of Stellenbosch, Agter-Paarl and Swartland fruit was harvested at the end of February 2015.

IN THE CELLAR

All varieties and batches were crushed and fermented separately in small volumes 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 Shiraz appreciates food such as grilled lamb burgers, oxtail, goulash, briedies and venison

TECHNICAL ANALYSIS

Winemaker: Richard Duckitt

Main variety: 100% Shiraz

Alcohol: 14%

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Coastal Region



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