

Cabernet Sauvignon

## 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.



## AGING POTENTIAL

Best enjoyed within 3 – 8 years from vintage.

## IN THE VINEYARD

2016 was one of the earliest vintages on record, with the harvest commencing on 13 January. It was also one of the hottest and driest seasons on record, but it was a year with low disease pressure and there were no fire or smoke-taint issues for us to deal with this year.

## 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 the barrel, with around 10% in new American oak and the rest a combination of older American and French oak barrels.

## FOOD MATCHES

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

## TECHNICAL INFORMATION

Vintage: 2016

Main variety: Cabernet Sauvignon

Alcohol: 14 %

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Stellenbosch



CABERNET SAUVIGNON  
2015  
GOLD 95



CABERNET SAUVIGNON  
2015  
GOLD



CABERNET SAUVIGNON  
2015  
SILVER