

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

A dry winter followed by a hot, dry summer: the winter of May to August 2017 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. However, 2017 has many winemakers excited about what could well turn out to be a vintage as good as 2015.

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: 2017

Main variety: Cabernet Sauvignon

Alcohol: 14 %

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Stellenbosch



CABERNET SAUVIGNON
2016
SILVER



CABERNET SAUVIGNON
2016
SILVER



CABERNET SAUVIGNON
2015
GOLD 95



CABERNET SAUVIGNON
2015
GOLD



CABERNET SAUVIGNON
2015
SILVER