

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

In spite of the drought and associated predictions of a below average vintage, the year surprised us with high-quality grapes across the board. Smaller berries showed a higher skin-to-juice ratio, resulting in concentrated flavours and tastier wines.

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: 2018

Main variety: Cabernet Sauvignon

Alcohol: 14 %

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Stellenbosch



IWC 2019
VINTAGE: 2017
SILVER



DECANTER WORLD WINE AWARDS
VINTAGE: 2016
SILVER



IWSC
VINTAGE: 2016
SILVER



DECANTER WORLD WINE AWARDS
VINTAGE: 2015
GOLD 95



CABERNET SAUVIGNON
VINTAGE: 2015
GOLD



CABERNET SAUVIGNON
VINTAGE: 2015
SILVER