

# CABERNET SAUVIGNON 2019



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.



## AGEING POTENTIAL

Best enjoyed within 3 – 8 years from vintage.

## IN THE VINEYARD

An excellent growing season for Brampton Cabernet Sauvignon, with abundant winter rains and a long, gentle ripening season resulted in high-quality grapes across the board. Smaller berries showed great concentration of flavour, with rich, ripe tannins and great body structure.

## 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

Alcohol: 14%

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Cape Coast

## SPOTIFY PLAYLIST

