

OLD VINE RED 2019



On the nose, the wine expresses mulberry and blackcurrant fruit, intermingled with spice. After tasting, the wine follows through to a **vibrant fruit intensity** on the palate, fine tannins, and structure with a savouriness that leaves a lingering finish.

AGEING POTENTIAL

Best enjoyed within 4 – 6 years from vintage.

IN THE VINEYARD

An excellent growing season for Brampton's Red Blend, 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

This wine consists of varieties specifically blended for its drinkability, optimal balance and complexity. All varieties and individual vineyards were crushed and fermented separately in stainless steel tanks for 2 - 3 weeks. The wine was matured separately in older oak barrels for 12 months, followed by careful selection and blending.

FOOD MATCHES

Brampton OVR pairs effortlessly with rich beef stews cooked with red wine and pasta arrabiata.

TECHNICAL INFORMATION

Alcohol: 14%

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Western Cape

SPOTIFY PLAYLIST

