

SHIRAZ

2019



A deep ruby colour with a dense core, this structured wine has an attractive spectrum of flavours, from the first **rich impressions of black cherries** and ripe plums brushed by alluring floral notes, to integrated spicy clove and pepper nuances. Supporting oak spice on the finish enhances the primary fruit intensity.

AGEING POTENTIAL

Best enjoyed within 5 years from vintage.

IN THE VINEYARD

An excellent growing season for Brampton Shiraz, with abundant winter rains and a long, gentle ripening season resulted in high-quality grapes across the board.

IN THE CELLAR

All varieties and batches were crushed and fermented separately in small volumes to maximise varied expressions. Different parcels were blended after 12 months. Subtleties in vinification and origin, as well as judicious blending to amplify the best natural character of the components, add to the intrigue and complexity of the final blend.

FOOD MATCHES

Brampton Shiraz appreciates food such as grilled lamb burgers, oxtail, goulash, briedies and venison.

TECHNICAL INFORMATION

Alcohol: 14%

pH: 3.5

RS: 3.5 g/l

Acid: 5.8 g/l

Appellation: Cape Coast

SPOTIFY PLAYLIST

