



## TASTING NOTES

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.

### AGING POTENTIAL

Best enjoyed within 4 – 6 years from vintage.

### IN THE VINEYARD

The colour on the red varieties was exceptional, with good analyses regarding sugar, acidity and pH. The grapes were sourced from vineyards grown predominantly in Stellenbosch, but specially selected for their fruit concentration and optimal varietal expression.

### 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

Vintage: 2016  
 Main variety: Shiraz, Sangiovese, Cabernet Sauvignon and Petit Verdot  
 Alcohol: 14 %  
 pH: 3.5  
 RS: 3.5 g/l  
 Acid: 5.8 g/l  
 Appellation: Western Cape



OLD VINE RED 2015  
 GOLD

Safra 2016. Jantar em 08/10/2019. Hotel Protea Marriott, Stellenbosch/ZA.