

THE
OXFORD
WINE
COMPANY

Brampton Cabernet Sauvignon, Stellenbosch

£9.99



Vintage:	2018
Bottle Size:	75cl
Alcohol %:	14%
Country:	South Africa
Description:	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.
Cepages:	Cabernet Sauvignon
Group:	South Africa
Sub group:	Stellenbosch
Colour:	Red
Closure:	Screwcap
Producer:	
Website:	www.brampton.co.za
Organic/Bio Status:	
Food / cocktail match:	Brampton Cabernet Sauvignon pairs well with food such as spaghetti and meatballs, braised short rib and sticky slow roasted pork belly.
Food / cocktail recipe:	
Press	
Awards	Silver Medal - International Wine & Spirits Competition Gold Medal - DECANTER Magazine Gold Medal - Michelangelo International Wine & Spirits Awards
Other Info:	Brampton represents a range of up-front, fruit-driven wines with a strong, colourful personality, reflected in the modern and stylish

packaging. Brampton's name pays tribute to the champion Jersey bull Brampton Beacon Bloomer, who was imported into South Africa from Canada to add vitality and vigour to a local prize-winning Jersey herd.

Fruit is sourced from only the best vineyards and growers, from the best-suited regions for each variety to create distinctive fruit-driven wines. By selecting and sourcing grapes from the broad boundaries of the Cape winelands, Brampton achieve consistent, high quality standards, vintage after vintage.