

winestyle promo.



Love that the cerise of the Rose - matches the Chilean salmon; could consume a lot more of both... - Julie Taylor

YUM! Russian wild salmon tastes nice with the Sauvignon Blanc 2010 - makes the tart gooseberry flavours come alive. - Jo Alexander

Tastes like I'm eating the offspring of a whisky-swallowing Highlander and a gorgeous mermaid - that Scottish salmon, amazing! - Kai Linder

Chilean salmon: colour is a strong tangerine that looks sexy on the plate; rich and beautiful flavour; def the star of the eve for me. - Julie Taylor

So decadent drinking limited ed. Brampton Brut Rosé with salmon all the way from Russia! - Jo Alexander

Spectacular line-up of wines, but if there's one taste and flavour that follows though... have to say it's the CHALK! - Schalk Joubert



# SMOKIN up a storm

*'When it comes to smoking fish, Norbert says the most important things to consider are the quality of each raw fish product being chosen and the suitability of the wood being used to smoke it.'*

BRAMPTON WINES, producer of fruit-driven varietal wines with bold and funky labels, follows creative local artisans in endeavours that complement their wines. Norbert Matern, for example, of the Franschhoek Fish House has become an expert at smoking various types of salmon, which pair beautifully with Brampton's range of rosés, whites and reds. When it comes to smoking fish, Norbert says the most important things to consider are the quality of each raw fish product being chosen and the suitability of the wood being used to smoke it. "The curing methods and the management of the smoke quality are also important in delivering the finest smoke flavours, but you've got to start with a good fish in the first place."

At Brampton Wine Studio, the WineStyle panel recently tasted six varieties of fish smoked by Norbert: South African trout, Norwegian salmon, Chilean salmon, Scottish salmon and two types of Russian wild salmon (dark pink and pale pink) alongside Brampton's 2010 Sauvignon Blanc, 2011 Unoaked Chardonnay, 2008 Shiraz, 2008 Cabernet Sauvignon, 2010 Rosé and a limited edition Brampton Brut Rosé.

The colourful personality of the wines, along with stylish packaging and the enticing shades of salmon, made for a beautiful shoot.

Visit [www.wine-style.co.za](http://www.wine-style.co.za) to view more pics and comments from the panel on the smoked salmon and Brampton wine tasting held at Brampton Wine Studio.

