

Brampton Sauvignon Blanc 2004

International Wine Challenge 2005 - Seal of Approval

A zesty upfront wine in true New World style. Passionfruit, Gooseberry, Litchi and Asparagus aromas follow through to a full, lively palate. The fleshy well-rounded mouthfeel derives from grapes harvested at optimum ripeness.

Enjoy on its own, or serve with a variety of fish, seafood and poultry dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.2 g/l pH : 3.43 ta : 5.9 g/l

type : White

pack : Bottle **closure :** Cork

Awarded "Best of the Rest" (Harpers 1 October 2004)
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ageing : 3 Years from vintage.

in the vineyard : Situation: Stellenbosch, Paardeberg, Grabouw

Altitude: 180-450 m

Distance from sea: 7-30 km

Soil type: Hutton & Shale

Rootstock: R99, R110, R101-14

Age of vines: 5-23 Years

Trellising: Vertically shoot positioned

Pruning: Spur pruned

Irrigation: Yes, drip irrigated

about the harvest: The grapes were harvested in February 2004.

Grape analysis:

Acidity: 7.5 g/l

pH: 3.0

Sugar: 22-23 °Balling

Yield: 49 hl/ha

in the cellar : Handpicked and chilled overnight. Thereafter the fruit was crushed, destemmed & pressed to tank. Some batches submitted to skin contact for 6-8 hours. Inoculated with ADWY (Active Dried Wine Yeast). Cool Fermentation (10-13°C) for 3-4 weeks in stainless steel tanks, to retain prodigious fruit character. Blended & stabilized before bottling.

Bottled: June 2004

Production: 44 924 cases x 6 x 750 ml

