

## Brampton Viognier 2004

### Bronze - International Wine and Spirit Competition (IWSC) 2005

The aromatics are splendid: springtime perfumery, fresh ginger, peaches & apricots, buchu and honeysuckle. The palate is waxy and delicate yet with an underlying strength and focus. Aromas follow effortlessly onto the rich palate. It tastes like no other wine!

6 Years from vintage.

**variety :** Viognier | 100% Viognier

**winery :** Brampton Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol    rs : 4.1 g/l    pH : 3.54    ta : 5.91 g/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Cork

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**in the vineyard :** Cultivar: 100% Viognier

Situation: Coastal Region

Altitude: 100 m

Distance from sea: 35 km

Soil type: Decomposed Granite

Rootstock: R101-14

Age of vines: 4-6 Years

Trellising: Vertically shoot positioned & Bush vines

Pruning: 2 node spur pruned

Irrigation: Drip irrigation

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

Grape analysis:

Acidity: 6.35 g/l

pH: 3.58

Sugar: 25 °Balling

Yield: 35 hl/ha

**in the cellar :** Small parcels of judiciously selected fruit was harvested by hand, chilled and then pressed to barrel for natural, primary fermentation which was complete after 5-6 weeks. This wine was returned to barrel for a maturation period of 6 months. Racking, protein- and cold-stabilization took place after which, wine was bottled.

Oak used: 3rd & 4th fill 225 L barrels

Production: : 4 000 cases x 6 x 750 ml

