

Brampton Viognier 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!

variety : Viognier | 100% Viognier

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : **alc** : 15.5 % vol **rs** : 2.6 g/l **pH** : 3.38 **ta** : 5.8 g/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : 6 years from vintage

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 2005

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 4 months. Racking, protein- and cold-stabilization took place after which, wine was bottled.

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

Production: 7 800 cases x 6 x 750 ml

Bottling date: 2005

