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Brampton Sauvignon Blanc 2005



A zesty upfront wine in true New World style. Passionfruit, Gooseberry, Litchi and Asparagus aromas follow through to a full, lively palate. he 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 :** 14.0 % vol **rs :** 1.5 g/l **pH :** 3.22 **ta :** 7.1 g/l
type : White
pack : Bottle **closure :** Cork

Winemaker's Choice Awards 2005 - Highly Regarded

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: 6-24 Years
Trellising: Vertically shoot positioned
Pruning: Spur pruned
Irrigation: Yes, drip irrigated

about the harvest: The grapes were harvested in February 2005.
Grape analysis:
Acidity: 7.5 g/l
pH: 3.0
Sugar: 22-23Â° Balling
Yield: 60 hl/ha

in the cellar : 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
(10-13Â°C) for 3-4 weeks in stainless steel tanks, to retain prodigious fruit character. Lees stirring in tank. Blended & stabilized before bottling.
Bottled: July 2005
Production: 25 200 cases x 6 x 750 ml