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Brampton Sauvignon Blanc 2006

Winner at Tri Nations tasting - Brampton Sauvignon Blanc 2006 declared joint second place winner in the Sauvignon Blanc & Sauvignon Blanc Blends category.
2007 International Wine Challenge - Gold Medal
Typical Sauvignon Blanc varietals but leaning more to the tropical notes. The palate weight is lovely in conjunction with the acidity.

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 :** 13.14 % vol **rs :** 2.7 g/l **pH :** 3.18 **ta :** 6.4 g/l
type : White
pack : Bottle **closure :** Cork

Winner at Tri Nations tasting
Brampton Sauvignon Blanc 2006 declared joint second place winner in the Sauvignon Blanc & Sauvignon Blanc Blends category. The joint winners with us are Cape Point Sauvignon Blanc 2006 & Australiaâ€™s Barret Piccadilly Valley Sauvignon Blanc 2006. First Place went to New Zealandâ€™s Saint Clair Wairau Reserve Sauvignon Blanc 2007 â€“ indeed great company to be in!!!!â€

2007 International Wine Challenge - Gold Medal

ageing : 3 years from vintage

in the vineyard : Situation: Stellenbosch, Paardeberg, Elgin, Grabouw, Durbanville
Altitude: 180-450 m
Distance from sea: 7-30 km
Soil type: Hutton & Shale
Rootstock: R99, R110, R101-14
Age of vines: 21 Years
Trellising: Vertically shoot positioned
Pruning: Spur pruned
Irrigation: Yes, drip irrigated

about the harvest: The grapes were harvested in February/March 2006.
Grape analysis:
Acidity: 6-9 g/l
pH: 2.9-3.7
Sugar: 20-25Â° Balling
Yield: 8 hl/ha