

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 & Australia's Barret Piccadilly Valley Sauvignon Blanc 2006. First Place went to New Zealand's Saint Clair Wairau Reserve Sauvignon Blanc 2007 - indeed great company to be in!!!!

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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: 20-25° Balling

Yield: 8 hl/ha

