

Brampton Viognier 2006

2007 International Wine Challenge - Silver Medal

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 : 14.97 % vol rs : 2.4 g/l pH : 3.24 ta : 6.6 g/l

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

pack : Bottle **closure :** Cork

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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 (Hutton)

Rootstock: R101-14

Age of vines: 6-8 Years

Trellising: Vertically shoot positioned & Bush vines

Pruning: 2 node spur pruned

Irrigation: Drip irrigation

about the harvest: The grapes were harvested in February 2006

Grape analysis:

Acidity: 6.35 g/l

pH: 3.58

Sugar: 25° Balling

Yield: 35 hl/ha

