

## Brampton Sauvignon Blanc 2007

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Typical Sauvignon Blanc characteristics 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.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Brampton Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 13.58 % vol    rs : 1.5 g/l    pH : 3.27    ta : 6.2 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

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**ageing :** 3 years from vintage

**in the vineyard :** Situation: Stellenbosch, Paardeberg, Grabouw

Altitude: 180-450 m

Distance from sea: 7-30 km

Soil type: Decomposed Granite (Tukulu) & Shale

Rootstock: R99, R110, 101-14 Mgt

Age of vines: 22 Years

Trellising: Vertically shoot positioned

Pruning: Spur pruned

Irrigation: Yes, drip irrigated

**about the harvest:** The grapes were harvested in February/March 2007.

Grape analysis:

Acidity: 6-9 g/l

pH: 2.9-3.7

Sugar: 20-25° Balling

Yield: 8 hl/ha

**in the cellar :**

All grapes are picked in the cool of the morning. They are then crushed and de-stemmed into the press where only the free run juice is used. Some parcels are given skin contact overnight. The clean settled juice is then fermented in stainless steel tanks at cool temperatures (13-15.5°C) until dry. The wine is matured on its lees for 3 months before various batches are stabilized and bottled.

BOTTLED: August 2007

PRODUCTION: 26 000 cases x 6 x 750ml

