

Brampton Viognier 2007

The aromatics are splendid: springtime perfumery, fresh ginger, peaches, apricots and honeysuckle. The palate is waxy and delicate yet with an underlying strength and focus. Aromas follow effortlessly onto the rich palate.

variety : Viognier | 100% Viognier

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 15.01 % vol rs : 2.1 g/l pH : 3.52 ta : 5.1 g/l

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

pack : Bottle **closure :** Cork

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/Tukulu)

Rootstock: R101-14

Age of vines: 8-10 Years

Trellising: Vertically shoot positioned & Bush vines

Pruning: 2 Bud spur-pruned

Irrigation: Drip irrigation

about the harvest: The grapes were harvested in February 2007

Grape analysis:

Acidity: 6.35 g/l

pH: 3.58

Sugar: 25° Balling

Yield: 35 hl/ha

in the cellar : Small parcels of judiciously chosen fruit were harvested by hand, chilled and then pressed to settling tanks thereafter transferred to barrel for natural, primary fermentation which was complete after 6-8 weeks. This wine was returned to barrel for a maturation period of 7 months. Racking, protein- and cold-stabilization took place after which the wine was bottled.

OAK USED: 225 L barrels (3rd & 4th fill) and 300 L Hogshead (2nd & 3rd fill)

BOTTLED: 10 January 2008

PRODUCTION: 9 000 cases x 6 x 750ml

