

## Brampton Sauvignon Blanc 2008

2009 Old Mutual Trophy Wine Show - Silver Medal (85/100)

The inherent Sauvignon Blanc characteristics of gooseberry, lychee, asparagus and passion fruit are sustained on the palate by prodigious length.

Enjoy on its own, or serve with a variety of fish, seafood and poultry dishes.

**variety :** Sauvignon Blanc | 92% Sauvignon Blanc, 8% Semillon

**winery :** Brampton Wines

**winemaker :** Randolph Christians

**wine of origin :** Coastal

**analysis :** alc : 13.8 % vol    rs : 1.42 g/l    pH : 3.34    ta : 6.7 g/l

**type :** White

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

2009 Old Mutual Trophy Wine Show- Silver Medal (85/100)

**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: 23 Years

Trellising: Vertically shoot positioned

Pruning: Spur pruned

Irrigation: Yes, drip irrigated

**about the harvest:**

The grapes were harvested in February/March 2008.

Grape analysis:

Acidity: 6.7-7 g/l

pH: 3.3

Sugar: 22-23° Balling

Yield: 8 hl/ha

**in the cellar :** All grapes were hand-picked in the morning and crushed into the press as quickly as possible. Only the best free-run juice was used. The clean settled juice is then cold-fermented (12 - 13°C) with different yeast strains for different terroir parcels. The wine is matured on its lees for 2 - 3 months before the final blend is made, stabilized and bottled.

BOTTLED: August 2008

