

## Brampton Sauvignon Blanc 2009

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

This wine will complement a variety of salads and Mediterranean dishes.

**variety :** Sauvignon Blanc | 88.2% Sauvignon Blanc, 11.3% Semillon, 0.5% Grenache Blanc

**winery :** Brampton Wines

**winemaker :** Randolph Christians

**wine of origin :** Coastal

**analysis :** alc : 13.48 % vol rs : 2.1 g/l pH : 3.11 ta : 6.5 g/l

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

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

**ageing :** 3 years from vintag.

**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: 24 Years

Trellising: Vertically shoot positioned

Pruning: Spur pruned

Irrigation: Drip irrigated

### about the harvest:

The grapes were hand-picked in the morning in February/March 2009.

### Grape analysis

Acidity: 7.63 g/l

pH: 3.16

Sugar: 22.86° Balling

Yield: 8 hl/ha (5 400 litres / 10 000m<sup>2</sup>)

**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.

**Production:** 27 000 x 6 x 750ml

**Bottled:** July 2009

