

Brampton Viognier 2008

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 : Randolph Christians

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 1.9 g/l pH : 3.39 ta : 5.9 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: 9-11 Years

Trellising: Vertically shoot positioned & Bush vines

Pruning: 2 Bud spur-pruned

Irrigation: Drip irrigation

about the harvest: Harvested: February 2008

Grape analysis

Acidity: 4.74 g/l

pH: 3.64

Sugar: 25° Balling

Yield: 35 hl/ha

in the cellar : Small parcels of judiciously chosen fruit were harvested by hand, 65% of the total volume was tank fermented and the balance fermented and matured in 4th fill 225 litre barrels for 4 months with regular lees stirring to capture the aromatics of the wine.

Oak used: 225 litre 4th fill barrels

Bottled: November 2008

Production: 6 200 cases x 6 x 750ml

