

Brampton Viognier 2009

"The aromatics are splendid: attractive spring time perfumery, fresh ginger, honeysuckle, fresh peaches and apricots. The palate is waxy and delicate yet with an underlining strength and focus. Aromas follow effortlessly with delicious richness on the palate to a vibrant finish."

variety : Viognier | 100% Viognier

winery : Brampton Wines

winemaker : Thinus Kruger

wine of origin : Agter-Paarl

analysis : **alc** : 14.5 % vol **rs** : 4.9 g/l **pH** : 3.30 **ta** : 5.6 g/l

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

pack : Bottle **closure** : Cork

Old Mutual Trophy Wine Show 2012 - Bronze Medal

ageing : 6 years from vintage

about the harvest: Small parcels of judiciously selected fruit were harvested by hand.

Harvested: 27 February 2009

in the cellar : 69% of the total volume was tank fermented and the balance fermented and matured in the 4th fill 500 litre barrels for 4 months with regular lees stirring to capture the tremendous aromatics of the wine.

Bottled: November 2009

Production: 6 442 cases (6 x 750ml)

