

Brampton Sauvignon Blanc 2010

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 | 100% Sauvignon Blanc
winery : Brampton Wines
winemaker : Randolph Christians
wine of origin : Stellenbosch, Paardeberg, Grabouw
analysis : alc : 13.6 % vol rs : 3.0 g/l pH : 3.34 ta : 6.7 g/l
type : White style : Dry
pack : Bottle closure : Cork

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: 25 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 2010.

in the cellar : All grapes were 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: 30 000 (6 x 750ml)

Bottled: August 2010

