

Brampton Sauvignon Blanc 2011

The Primary aromas in this wine are passion fruit, lychee and a hint of freshly cut grass. The palate delivers exceptionally fine balance and a delicate fruit core that carries right through to the fresh finish.

Brilliant for social drinking or with anything from fresh summer salads to pan-fried line fish and savoury Mediterranean pastas.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Brampton Wines

winemaker : Thinus Kruger

wine of origin : Stellenbosch, Simonsberg-Paarl, Elg

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.34 ta : 6.6 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

2012 Old Mutual Trophy Wine Show - Bronze

ageing : 3 years from vintage.

in the vineyard : Stellenbosch, Simonsberg-Paarl, Elgin

about the harvest: All grapes were hand-picked in the morning to ensure that the grapes arrive before the heat of the day diminishes the fruit aromas.

Harvested: February 2011 - March 2011

in the cellar : Only the free-run juice was used further ensuring freshness and bright fruitiness. The clean juice is then cold-fermented (12 - 14°C) with different yeast strains for different terroir parcels. After fermentation the wines are left on the gross lees for a further two months to add richness and fullness to the wine.

Production: 26 000 (6 x 750ml)

Bottled: September 2011

