

Brampton Sauvignon Blanc 2012

This Sauvignon Blanc displays a fairly unique array of flavours. The initial impression is subtle yet extremely focussed with prominent pear, passion fruit, yellow peach and pineapple fruit aromas that develop further on the palate to a crisp clean finish packed with freshness and zing.

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, Dur

analysis : alc : 13.33 % vol rs : 3.3 g/l pH : 3.34 ta : 6.7 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

2013 International Wine and Spirit Competition - Silver

ageing : Best enjoyed in the freshness of youth or within 2 years of vintage

in the vineyard : Stellenbosch, Simonsberg-Paarl, Durbanville

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

in the cellar : Only the free-run juice was used further ensuring freshness and bright fruitness. 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: 28 000 cases (6 x 750ml)

Bottled: June 2012

