

## Brampton Sauvignon Blanc 2015

Expressive tropical fruit salad aromas leap out of the glass, followed by underlying green fig and apple notes. Fruit forward with a rich tropical mid-palate of guava and passion fruit underlined by green fig. This Sauvignon Blanc is made in a lively and fresh style, displaying complex but beautifully balanced fruit.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Brampton Wines

**winemaker :** Richard Duckitt

**wine of origin :** Western Cape

**analysis :** alc : 13.0 % vol   rs : 3.5 g/l   pH : 3.3   ta : 6.1 g/l

**type :** White   **style :** Dry

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

2016 Sommerliers Selection Award Winner - 1A Wine by The Glass: White

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

A burst of detailed tropical pineapple, litchi and passion fruit vitality perfectly balanced by an animated natural acidity and a riveting finish.

**in the vineyard :** The exceptional 2015 vintage started earlier than usual, with Sauvignon Blanc flavours developing at lower sugar levels. Stellenbosch fruit gives the wine a grassy element, while grapes from Simonsberg-Paarl bring bright tropical notes, and those from Durbanville add freshness, fine green apple and fig. Together these result in a perfectly balanced Sauvignon Blanc with complexity and a variety of intense fruit flavours.

**about the harvest:** All grapes were hand-picked in the month of February in the early morning to ensure that the grapes arrived as cold as possible to preserve the natural fresh fruit aromas.

**in the cellar :** Only the free-run juice was used, further ensuring freshness and bright fruit flavours. The clean juice was then cold fermented (12° - 14° C) with different yeast strains to enhance each vineyard's natural terroir expression. After fermentation the wines were left on the lees for a further two months to add richness and fullness

