

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

