

Brampton Sauvignon Blanc 2016

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 : 3.5 ta : 6.1 g/l

type : White **style :** Dry

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

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

in the vineyard : The 2016 vintage was one of the hottest and driest experienced in 30 years and harvest 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

