

Brampton Sauvignon Blanc 2017

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. This Sauvignon Blanc is made in a lively and fresh style, displaying complex but beautifully balanced fruit.

The Brampton Sauvignon Blanc pairs perfectly with seafood dishes such as prawns, calamari and fresh oysters. It also goes well with asparagus quiche and Thai noodle salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Brampton Wines

winemaker : Richard Duckitt

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.5 ta : 6.0 g/l

type : White **style** : Dry

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

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

in the vineyard : A dry winter followed by a hot, dry summer: the winter of May to August 2017 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. However, 2017 has many winemakers excited about what could well turn out to be a vintage as good as 2015.

about the harvest: All grapes were hand-picked in the month of February in the early morning to ensure that they 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°C - 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.

