

## Brampton QF2 2000

The South African Trophy Wine Show 2002 - Trophy for Best Dessert Wine on Show - Non-Fortified

The Botrytis developed slowly and difficultly in 2000, eventually reaching about 35% infection before it was harvested. The long fermentation of clean juice has led to an exquisite wine that is extremely well integrated with the spiciness and toast of the wood. The wine reveals itself in layers of white peach, apricots and honeysuckle.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Brampton Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 13.41 % vol    rs : 158.4 g/l    pH : 3.85    ta : 7.05 g/l

**type :** White    **style :** Sweet    **wooded**

**pack :** Bottle    **closure :** Cork

Trophy Winner - (Highest-Scoring Gold Medallists) at SA Trophy Wine Show 2002  
4 Stars - John Platter Wine Guide 2001

**ageing :** Will age well for the next 3-5 years.

**in the vineyard :** Situation: North West slopes of the Helderberg

Vineyard distance from the sea: Helderberg 7km

Vineyard Altitude: 180-240m

Soil type: Decomposed Granite (Gravel)

Rootstock: Richter 99

Ages of vines: 17 years

Trellising: Vertically shoot positioned

Pruning: 2 node spur pruning

**about the harvest:** The grapes were harvested on the 28th March 2000.

Yield: 3 tons in total

**in the cellar :** After five days on the skins, the grapes were pressed and transferred directly to barrels. Fermentation took place within 3 months. The wine was fined with fresh lees, before a 15 month period of barrel maturation. French oak from Nevers and Troncais of medium plus toasting was used. 40% New French oak.

