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Brampton Sauvignon Blanc 2020

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, 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 % vol **rs :** 2.69 g/l **pH :** 3.25 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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

in the vineyard : The drier conditions resulted in smaller bunches and immense concentration. The Cape Winelands was cold enough to ensure proper vine dormancy. All varieties showed really well this year; overall we see lovely acidity levels and beautiful expression.

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 : 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. 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.