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Brampton Sauvignon Blanc 2022

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 :** 2.0 g/l **pH :** 3.28 **ta :** 6.6 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.

about the harvest: 2022 is an outstanding vintage for Brampton Sauvignon Blanc. Growing season was cool, with early rains that gently ripened the berries. Early morning harvests ensured great natural fruit flavours with crisp, bright acidity, delivering a beautifully balanced wine.

in the cellar : All grapes were hand-picked in the early hours of February to ensure that they arrived in the cellar as cold as possible, preserving the natural fresh fruit aromas. Only free-run juice was used, further preserving freshness and bright 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.