

## Brampton Natural Sweet Wine 2001

The aromas are complex spice, dried fruit, white peach and hints of flowers, which follow with superb length to the palate. Enjoy this wine well-chilled, in the company of good-looking friends, on its own or with a selection of fine cheeses.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Brampton Wines

**winemaker** : Adi Badenhorst

**wine of origin** : Coastal

**analysis** : **alc** : 13.5 % vol **rs** : 190 g/l **pH** : 3.60 **ta** : 9.6 g/l

**type** : Dessert

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

**ageing** : Many years from vintage!

**in the vineyard** : Cultivar: 100% Sauvignon Blanc partially infected with Botrytis Cinerea

Situation: Stellenbosch

Altitude: 240m

Distance from sea: 7 km

Soil type: Hutton

Rootstock: R99 & R110

Age of vines: 18 Years

Trellising: Vertically shoot positioned

Pruning: Spur pruned

Irrigation: Drip line irrigation

**about the harvest**: The grapes were harvested by hand during April 2003.

Grape analysis:

Acidity: 10.5 g/l

pH: 3.7

Sugar: 44° Balling

Yield: 20 hl/ha

**in the cellar** : Grapes were handpicked and pressed to a settling tank. After 6 days the juice was transferred to barrel for a lengthy natural fermentation. The wine was fined with lees after fermentation and returned to barrel. Filtered but not fined before bottling, therefore a slight haze may form which is entirely natural.

Oak used: Wine was in 225L Barriques for 22 months. 40% new French oak.

Bottled: June 2003

Production: 600 cases x 6 x 375ml

