

## Brampton Viognier 2002

**NEW**

The aromatics are splendid: springtime perfumery, spicy flowers and fruit – ripe fruit, dried fruit, orange blossoms, pears, jasmine and tangerine. The palate is waxy and delicate yet with an underlying strength and focus. Aromas follow effortlessly onto the rich palate. It tastes like no other wine!

**variety :** Viognier | Viognier

**winery :** Brampton Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol   rs : 12.1 g/l   pH : 3.35   ta : 6.0 g/l

**type :** White

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

International Wine & Spirit Competition 2004 - Commended

**in the vineyard :** Cultivar: 100% Viognier

Situation: Perdeberg, Paarl

Altitude: 100m

Distance from sea: 35km

Soil type: Decomposed Granite

Rootstock: R101-14

Age of vines: 6 Years

Trellising: Vertically shoot positioned

Pruning: Spur pruned

Irrigation: Drip irrigation

**about the harvest:** The grapes were harvested by hand on the 27th of February 2002.

Grape analysis:

Acidity: 6 g/l

pH: 3.42

Sugar: 26.5° Balling

Yield: 35 hl/ha

**in the cellar :** Small parcels of judiciously selected super-ripe fruit was harvested by hand, chilled and then pressed to barrel for natural, primary fermentation which was complete after 5 months. This wine was left on its gross lees for 10 months. Racking, protein- and cold-stabilization took place after which, wine was bottled.

Bottled: March 2003

Production: 1 750 cases x 6 x 750 ml

