

Brampton Sauvignon Blanc 2003

A zesty upfront wine in true New World style. Passionfruit, Gooseberry, Litchi and Asparagus aromas follow through to a full, lively palate. The fleshy well-rounded mouthfeel derives from grapes harvested at optimum ripeness. Enjoy on its own, or serve with a variety of fish, seafood and poultry dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.20 ta : 6.5 g/l

type : White

pack : Bottle **closure** : Cork

International Wine & Spirit Competition 2004 - Commended

Selected by South African Airways for Premium Class listing 2004 (1st out of 91 Sauvignon Blancs entered)

3 Stars "John Platter Wine Guide 2004

ageing : 2 Years from vintage.

in the vineyard : Cultivar: 100% Sauvignon Blanc

Situation: Coastal Region

Altitude: 180-450m

Distance from sea: 7-30km

Soil type: Hutton & Shale

Rootstock: R99, R110, R101-14

Age of vines: 5-23 Years

Trellising: Vertically shoot positioned

Pruning: Spur pruned

Irrigation: Yes, drip irrigated

about the harvest: The grapes were harvested during February & March 2003.

Grapes analysis:

Acidity: 7.5 g/l

pH: 3.0

Sugar: 22-23° Balling

Yield: 50 hl/ha

in the cellar : The fruit was crushed, destemmed & pressed to tank. Some batches submitted to skin contact for 6-8 hours. Inoculated with ADWY (Active Dried Wine Yeast). Cool Fermentation

(10-13°C) for 3-4 weeks in stainless steel tanks. Blended & stabilized before bottling.

Bottled: June 2003

Production: 30 000 cases x 6 x 750 ml

