wine.co.za
easiest way to buy wine

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 â€“ 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: 22-23Â° 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
(10-13Â°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