

Brampton Viognier 2003

The aromatics are splendid: springtime perfumery, fresh ginger, peaches & apricots, buchu and honeysuckle. 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 | 100% Viognier

winery : Brampton Wines

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14,5 % vol rs : 6.5 g/l pH : 3.35 ta : 6.2 g/l

type : White

pack : Bottle **closure :** Cork

London International Wine Challenge 2004 - Silver

International Wine & Spirit Competition 2004 - Commended

Fairbairn Capital Trophy Wine Show 2004 - Bronze

ageing : 3 Years from vintage.

in the vineyard : Cultivar: 100% Viognier Situation: Perdeberg & Malmesbury Altitude: 100m Distance from sea: 35km Soil type: Decomposed Granite Rootstock: R101-14 Age of vines: 4-6 Years Trellising: Vertically shoot positioned & Bush vines Pruning: 2 node spur pruned Irrigation: Drip irrigation

about the harvest: The grapes were harvested in February 2003.

Grape analysis:

Acidity: 6.35 g/l

pH: 3.58

Sugar: 26° Balling

Yield: 35 hl/ha

in the cellar : Small parcels of judiciously selected fruit was harvested by hand, chilled and then pressed to barrel for natural, primary fermentation which was complete after 5-6 weeks. This wine was returned to barrel for a maturation period of 4 months. Racking, protein- and cold-stabilization took place after which, wine was bottled.

Oak used: 3rd & 4th fill 225l barrels

Bottled: November 2003

Production: 1 900 cases x 6 x 750 ml

