

# B BRAMPTON

celebrating  
CREATIVITY

## SAUVIGNON BLANC 2016

### TASTING NOTES

Expressive tropical fruit salad aromas leap out of the glass, followed by underlying green fig and apple notes. Fruit forward with a rich tropical mid-palate of guava and passion fruit. This Sauvignon Blanc is made in a lively and fresh style, displaying complex but beautifully balanced fruit.

### AGEING POTENTIAL

Best enjoyed in the freshness of the youth, or within two years of vintage.

### IN THE VINEYARDS

The 2016 vintage was one of the hottest and driest experienced in 30 years and harvest started earlier than usual, with Sauvignon Blanc flavours developing at lower sugar levels. Stellenbosch fruit gives the wine a grassy element, while grapes from Simonsberg-Paarl bring bright tropical notes, and those from Durbanville add freshness, fine green apple and fig. Together these result in a perfectly balanced Sauvignon Blanc with complexity and a variety of intense fruit flavours.

### IN THE CELLAR

All grapes were hand-picked in the month of February in the early morning to ensure that the grapes arrived as cold as possible to preserve the natural fresh fruit aromas. Only the free-run juice was used, further ensuring freshness and bright fruit flavours.

The clean juice was then cold fermented (12–14°C) with different yeast strains to enhance each vineyard's natural terroir expression. After fermentation the wines were left on the lees for a further two months to add richness and fullness.

### FOOD MATCHES

The Brampton Sauvignon Blanc pairs perfectly with seafood dishes such as prawns, calamari and fresh oysters. It also goes well with asparagus quiche and Thai noodle salads.

### TECHNICAL ANALYSIS

Winemaker: Richard Duckitt  
Main variety: Sauvignon Blanc  
Alcohol: 13%  
pH: 3.5  
RS: 3.5 g/l  
Acid: 6.1 g/l  
Appellation: Western Cape

got  
Brampton?



TEL: +27 21 883 9097 FAX: +27 21 874 1531 EMAIL: BRAMPTON@DGB.CO.ZA  
11 CHURCH STREET, STELLENBOSCH, 7600, SOUTH AFRICA



WWW.BRAMPTON.CO.ZA