

Sauvignon Blanc

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.



AGING POTENTIAL

Best enjoyed in the freshness of youth, or within 2 years of vintage.

IN THE VINEYARD

A dry winter followed by a hot, dry summer: the winter of May to August 2017 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. However, 2017 has many winemakers excited about what could well turn out to be a vintage as good as 2015.

IN THE CELLAR

All grapes were hand-picked in the month of February in the early morning to ensure that they 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°C – 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 INFORMATION

Vintage: 2017

Main variety: Sauvignon Blanc

Alcohol: 13,5 %

pH: 3.5

RS: 3.5 g/l

Acid: 6.0 g/l

Appellation: Western Cape



SAUVIGNON BLANC
2016
SILVER



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2016
BRONZE 89



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SILVER



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2016
SILVER