

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

The drier conditions resulted in smaller bunches and immense concentration. The Cape Winelands was cold enough to ensure proper vine dormancy. All varieties showed really well this year; overall we see lovely acidity levels and beautiful expression.

## 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: 2018

Main variety: Sauvignon Blanc

Alcohol: 13 %

pH: 3.5

RS: 3.5 g/l

Acid: 6.0 g/l

Appellation: Western Cape



SAUVIGNON BLANC  
2016  
SILVER



SAUVIGNON BLANC  
2016  
BRONZE 89



SAUVIGNON BLANC  
2017  
SILVER



SAUVIGNON BLANC  
2016  
SILVER