



BRAMPTON

SRP
\$10.99

SAUVIGNON BLANC 2007

The second label of the world class Rustenberg estate, Brampton was created in honor of the farm's champion Jersey bull, Brampton Beacon Bloomer. Fruit-forward, crowd-pleasing, and perfect for everyday sipping, this tasty range of wines offers tremendous value.

VITICULTURAL PRACTICES

Varietal:	100% Sauvignon Blanc
Appellation:	Western Cape
Soil Type:	Decomposed Granite (Tukulu) and Shale
Age of Vines:	22 years
Trellising:	Vertical shoot positioning
Yield:	8 tons/ha
Irrigation:	Drip
Picking Date:	February - March 2007
Grape Sugar:	20 - 25° B
Acidity:	6-9 g/l
pH at Harvest:	2.9-3.7



WINEMAKING PRACTICES

Fermentation Temperature: 13–15.5° C

Method:

The grapes were picked in the cool early morning hours, de-stemmed, and crushed. The free run juice was left to settle overnight, with some lots remaining in contact with the skins. The wine underwent a slow, cool fermentation in stainless steel tanks. Once dry, it was matured on its lees for 3 months and was cold stabilized before bottling.

Wood aging:

None

TECHNICAL DETAILS

RS:	1.5 g/l	pH:	3.27
TA:	6.2 g/l	Alcohol:	13.5%

TASTING NOTES

This zesty Sauvignon bargain displays bright, refreshing citrus and tropical fruit flavors with hallmark grassy notes and a tangy mineral finish. It makes a mouthwatering match for grilled vegetables, salads, roast chicken, and mild white fish.