



BRAMPTON

SAUVIGNON BLANC 2009

“The second label of well-known Rustenberg, Brampton offers some excellent values that reveal sophisticated winemaking.”

– Robert M. Parker Jr.'s *Wine Advocate*

VITICULTURAL PRACTICES

Varietal:	88% Sauvignon Blanc, 12% Semillon
Appellation:	Western Cape
Soil Type:	Decomposed Granite (Tukulu, Hutton) and Shale
Age of Vines:	24 years
Trellising:	Vertical shoot positioning
Yield:	8 tons/ ha
Irrigation:	Drip
Picking Date:	February - March 2009
Grape Sugar:	22.86° B
Acidity:	7.63 g/l
pH at Harvest:	3.16



WINEMAKING PRACTICES

Fermentation Temperature: 12–13° C

Method:

The grapes were hand-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, cold fermentation in stainless steel tanks, with different yeast strains chosen dependent on the terroir of the parcels. After the wine matured for 3 months on its lees, the various lots were blended, and the finished wine was cold stabilized before bottling.

Wood aging:

None

TECHNICAL DETAILS

RS:	2.1 g/l	pH:	3.11
TA:	6.5 g/l	Alcohol:	13.5%

TASTING NOTES

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

ACCOLADES

Wine Enthusiast "Best Buy"