



BRAMPTON

SRP
\$13.99

VIOGNIER 2006

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% Viognier
Appellation:	Coastal Region
Soil Type:	Decomposed Granite
Age of Vines:	6-8 years
Trellising:	Vertical shoot positioning and bush vines
Yield:	35 hl/ha
Irrigation:	Drip
Picking Date:	February 2006
Grape Sugar:	25° B
Acidity:	6.35 g/l
pH at Harvest:	3.58



WINEMAKING PRACTICES

Fermentation Temperature: 15° C

Method:

The grapes were hand harvested in small batches, chilled, and pressed to barrel. A long, cool fermentation took place naturally over a period of 5-6 weeks. The wine was racked and returned to barrel for 4 months of aging. It was racked again and cold stabilized before bottling.

Wood aging:

4 months in third and fourth fill French oak barriques.

TECHNICAL DETAILS

RS:	2.4 g/l	pH:	3.24
TA:	6.6 g/l	Alcohol:	15.5%

TASTING NOTES

With its alluring flavors of peach, melon, and dried apricot, this lovely Rhône white manages to stay light on the palate despite its richness. Exotic floral hints and notes of ginger and spice make it a dazzling partner for spicy ethnic cuisine.

RATINGS

89 points, Wine Spectator "Great Value"