



BRAMPTON

SRP
\$13.99

VIOGNIER 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% Viognier
Appellation:	Coastal Region
Soil Type:	Decomposed Granite (Hutton/ Tukulu)
Age of Vines:	8-10 years
Trellising:	Vertical shoot positioning and bush vines
Yield:	6 tons/ha
Irrigation:	Drip
Picking Date:	Late February 2007
Grape Sugar:	25° B
Acidity:	6.35 g/l
pH at Harvest:	3.58



WINEMAKING PRACTICES

Fermentation Temperature: 17-21° C

Method:

The grapes were hand harvested in small batches, chilled, and pressed to settling tanks. The juice was then transferred to barrel, where a long, cool fermentation took place naturally over a period of 6-8 weeks. The wine was racked and returned to barrel for 7 months of aging. It was racked again and cold stabilized before bottling.

Wood aging:

7 months in 50% 225 liter French oak barriques (third and fourth fill) and 50% 300 liter French oak hogsheads (second and third fill).

TECHNICAL DETAILS

RS:	2.1 g/l	pH:	3.52
TA:	5.1 g/l	Alcohol:	15%

TASTING NOTES

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