

## Brampton Unoaked Chardonnay 2004

This Unoaked Chardonnay is a pleasurable drink, since the delicate fruit of this variety is preserved and emphasised. Typical aromas are poached pears, white peach, winter melon and ginger spice. These are complimented by a well constructed palate that is rich and full flavoured.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Brampton Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 1.6 g/l    pH : 3.48    ta : 6.0 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

**ageing :** 3 Years from vintage.

**in the vineyard :** Situation: Stellenbosch, Paardeberg

Altitude: 180-450 m

Distance from sea: 7-30 km

Soil type: Hutton & Shale

Rootstock: R99

Age of vines: 19 Years

Trellising: Vertically shoot positioned & Perold

Pruning: Spur & Cane Pruned

Irrigation: Drip irrigation & overhead sprayers

**about the harvest:** The grapes were harvested in February 2004

Grape analysis:

Acidity: 6 g/l

pH: 3.06

Sugar: 23.6-24.5 °Balling

Yield: 45 hl/ha

**in the cellar :** Whole bunches were pressed to settling tanks. Controlled fermentation

(13-15.5 °C) took place in stainless steel tanks. Previous year's Rustenberg Chardonnay lees used for fining and maturation. Regular stirring for 3 months, while on lees.

Bottled: June 2004

Production: 6 030 cases x 6 x 750 ml

