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Brampton Unoaked Chardonnay 2005

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 :** 3.54 **ta :** 6.1 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: 20 Years
Trellising: Vertically shoot positioned & Perold
Pruning: Spur & Cane Pruned
Irrigation: Drip irrigation & overhead sprayers

about the harvest: The grapes were harvested in February 2005
Grape analysis:
Acidity: 6 g/l
pH: 3.06
Sugar: 23.6-24.5Â° Balling
Yield: 60 hl/ha

in the cellar : Whole bunches were pressed to settling tanks. Controlled fermentation (13-15.5Â°C) took place in stainless steel tanks. Previous years Rustenberg Chardonnay lees used for fining and maturation. Regular stirring for 3 months, while on lees.
Bottled: June 2005
Production: 6 030 cases x 6 x 750 ml