

Brampton Unoaked Chardonnay 2006

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 complemented 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 : 13.76 % vol rs : 3.0 g/l pH : 3.29 ta : 6.2 g/l

type : White **body :** Full

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: Decomposed Granite (Hutton) & Shale

Rootstock: R99

Age of vines: 21 Years

Trellising: Vertically shoot positioned & Perold

Pruning: Spur & Cane Pruned

Irrigation: Drip irrigation & overhead sprayers

about the harvest: The grapes were harvested in February 2006

in the cellar : Whole bunches were pressed to settling tanks. Controlled fermentation (13 - 15.5°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: July 2006

Production: 15,875 cases x 6 x 750 ml

