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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 - 15.5Â°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: July 2006
Production: 15,875 cases x 6 x 750 ml