

Brampton Unoaked Chardonnay 2007

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 : 1.5 g/l pH : 3.44 ta : 5.7 g/l

type : White **body :** Full

pack : Bottle **closure :** Cork

ageing : 3 Years from vintage.

in the vineyard : Situation: Stellenbosch, Paardeberg and Darling

Altitude: 180 - 450 m

Distance from sea: 7 - 30 km

Soil type: Decomposed Granite (Tukulu) & Shale

Rootstock: R99

Age of vines: 22 Years

Trellising: Vertically shoot positioned & Perold

Pruning: Spur & Cane Pruned

Irrigation: Drip irrigation & overhead sprayers

about the harvest: The grapes were harvested in February 2007.

Grape analysis:

Acidity: 6 g/l

pH: 3.06

Sugar: 23.5° - 24.5° Balling

Yield: 60 hl/ha



Brampton Wines

Stellenbosch

+27.218839097

www.brampton.co.za