

## Brampton Unoaked Chardonnay 2008

Pears with hints of flowers and ginger spice, together with the creaminess and richness derived from the 2007 Rustenberg Chardonnay lees, enhances the nose and carries through to the palate. This crisp, unoaked style of Chardonnay has a clean & dry finish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Brampton Wines

**winemaker :** Adi Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 13.32 % vol   rs : 3.3 g/l   pH : 3.61   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: 23 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: 5.5 - 6 g/l

pH: 3.05 - 3.7

Sugar: 23° - 24.5° Balling

Yield: 60 hl/ha

**in the cellar :** All grapes are hand-picked, destemmed and crushed in the press. The free run juice is then settled. Fermentation (12° - 16° C) takes place in stainless steel tanks. A small percentage of lees from the 2007 Rustenberg Chardonnay is used to enrich and add weight to the palate. Stirring occurs, while on the lees. Racked, stabilised and bottled.

