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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.