

Brampton Unoaked Chardonnay 2009

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 and dry finish.

variety : Chardonnay | 100% Chardonnay

winery : Brampton Wines

winemaker : Randolph Christians

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.03 g/l pH : 3.38 ta : 5.8 g/l

type : White **style :** Dry **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: 24 Years

Trellising: Vertically shoot positioned & Perold

Pruning: Spur & Cane Pruned

Irrigation: Drip irrigation & overhead sprayers

about the harvest: The grapes were hand-picked in February 2009.

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.

Production: 19 000 cases x 6 x 750ml

Bottled: June 2009

