

Brampton Unoaked Chardonnay 2010

Stone fruit and flowers dominate on the nose. Palate filled with ripe citrus flavours with a touch of dry cereal and sweet honey.

variety : Chardonnay | 100% Chardonnay

winery : Brampton Wines

winemaker : Randolph Christians

wine of origin : Paarl and Robertson

analysis : alc : 13.92 % vol rs : 3.0 g/l pH : 3.55 ta : 5.84 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.

Harvested: February 2010

in the cellar : All grapes are destemmed and crushed in the press. The free run juice is then settled. Fermentation (12° - 16°C) takes place in stainless steel tanks. After fermentation the wine is kept on the gross lees for 3 months, stirring once a week to add roundness to the wine.

Production: 17 000 cases (6 x 750ml)

Bottled: August 2010

