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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