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Brampton Unoaked Chardonnay 2011

The attractive fresh tropical notes on the nose lead to delicious fleshy peach and white aromas. The palate shows great density and richness well balanced by vibrant fruit purity in the middle and a crisp clean citrus finish.

The wine will be a perfect companion to a deliciously decant salad of pears and blue cheese.

variety : Chardonnay | 100% Chardonnay
winery : Brampton Wines
winemaker : Randolph Christians
wine of origin : Simonsberg-Paarl and Robertson
analysis : **alc :** 13.5 % vol **rs :** 1.2 g/l **pH :** 3.5 **ta :** 6.7 g/l
type : White **style :** Dry **body :** Full
pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2012 - Bronze
Decanter World Wine Awards 2012 - Commended

ageing : 3 years from vintage.

in the vineyard : The grapes are from selected vineyards in an area with lovely limestone soils - our Chardonnay clones really enjoy limestone.

about the harvest: The grapes were hand-picked.
Harvested: February 2010

in the cellar : Wines are fermented in stainless steel at temperatures between 13°C - 16°C. After fermentation the wine is kept on the gross lees for 3 months, stirring once a week to add richness and complexity to the wine.

Production: 17 000 cases (6 x 750ml)
Bottled: July 2011

Brampton Wines

Stellenbosch
021 883 9097
www.brampton.co.za