

## 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

