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Brampton Unoaked Chardonnay 2012

Pale gold, bright and lively with outspoken attractive aromas centred on pure lime and yellow fruit tinged with fragrant spring flowers. The palate bursts with lush ripe fleshy peach and melon fruit and a balancing citrus freshness leaving a deliciously riveting finish.



variety : Chardonnay | 92% Chardonnay, 8% Chenin Blanc
winery : Brampton Wines
winemaker : Thinus Kruger
wine of origin : Agter-Paarl, Bonnievale
analysis : **alc :** 13.56 % vol **rs :** 1.9 g/l **pH :** 3.55 **ta :** 6.0 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

Silver Medal - Chardonnay du Monde 2013
Bronze Medal - Old Mutual Trophy Wine Show 2013
Gold Medal - Veritas Wine Awards 2012

ageing : Best enjoyed in the freshness of youth or within 2 years of vintage

in the vineyard : The grapes are from selected vineyards between Bonnievale and McGregor with unique limestone soils that our chardonnay clones thrive in.

about the harvest: Harvested: February 2012

in the cellar : Wines were fermented in stainless steel at controlled temperatures between 13°- 16°C. After fermentation the wine was kept on the gross lees for 2-3 months and stirred once a week to add richness and complexity to the wine.

Production: 20 000 cases (6 x 750ml)
Bottled: June 2012