

Brampton Chardonnay 1999

Typical vanilla, pineapple and orange-peel flavours complement butterscotch, roasted almond and ginger on the palate. Ripe fruit, partially barrel-fermented and matured on the lees for 10 months, provides complexity. Savour on its own, or enjoy with poultry, salmon trout, or fish in light, creamy sauces.

variety : Chardonnay | Chardonnay

winery : Brampton Wines

winemaker : Rod easthope

wine of origin : Coastal

analysis : alc : 13.75 % vol rs : 4.8 g/l pH : 3.49 ta : 5.3 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Offers great drinking over the next 2 to 3 years.

in the cellar : 30% Barrel Fermented, 30% Malolactic fermentation, 100% Yeast lees contact for 6 months. Yield of 6 tons/hectare.

Awards

Silver Veritas 2000 Award

