

Brampton Chardonnay 2001

Currently Sold Out - Next vintage to be released Sept 2002

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 4 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 : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 14.17 % vol rs : 4.2 g/l pH : 3.23 ta : 6.0 g/l

type : White

pack : Bottle closure : Cork

3½ Stars â€” John Platter Wine Guide 2002

88 Points â€” Wine Spectator (December 2001)

5 Stars â€” USAâ€™s Restaurant Wine Guide

3 Stars â€” Recommendedâ€” â€” Decanter Magazine (March 2002)

88 Points â€” James Molsworthsâ€™s Best-Value wines from South Africa (Wine Spectator â€” May 2002)

ageing : Enjoy now or over the next three years.

in the vineyard : Situation: 100% North West Slopes of the Helderberg Mountain

Altitude: 250-350m

Distance from sea: Helderberg approx 7km

Soil type: Decomposed Granite with Malmesbury Shale

Rootstock: Richter 99

Ages of vines: 16 Years

Trellising: Vertically shoot positioning with wires

Pruning: 2 node spur pruning

about the harvest: The grapes were harvested in February 2001

Yield: 5.5 tons/hectare

in the cellar : 8.5% Barrel fermentation in older barrels. 91.5% tank fermented and aged on lees. Lees contact for five months. The wine was bottled in July 2001.

