wine.co.za
easiest way to buy wine

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

3Â½ 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€œRecommendedâ€ 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.