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Brampton Unoaked Chardonnay 2015

The colour of this wine is pale yellow with a green tint. There is citrus and lime as well as a hint of pear, peach and winter melon on the nose. This is a rich wine with a creamy core layered with not only the lime notes but also with delicate green apple.

variety : Chardonnay | 100% Chardonnay
winery : Brampton Wines
winemaker : Richard Duckitt
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 3.5 g/l **pH :** 3.5 **ta :** 6.3 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Screwcap

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

in the vineyard : The grapes are partially sourced from selected vineyards on unique limestone soils that our Chardonnay clones thrive in. The remaining component was grown on deep decomposed granite soils that add richness and texture.

about the harvest: Harvest 2015 produced lighter bunches with smaller, more concentrated grapes with intense fruit flavours, which were harvested in February in moderate to cool conditions.

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

