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Brampton Unoaked Chardonnay 2017

This Brampton Unoaked Chardonnay is pale yellow with a green tint. Citrus and lime on the nose as well as a hint of pear, peach and winter melon. This is a rich wine with a creamy core layered with not only lime notes, but also delicate green apple.

Brampton Unoaked Chardonnay is a great partner to grilled kingklip, creamy mushroom risotto and butter chicken.



variety : Chardonnay | 100% Chardonnay
winery : Brampton Wines
winemaker : Richard Duckitt
wine of origin : Western Cape
analysis : **alc :** 14.0 % vol **rs :** 2.5 g/l **pH :** 3.5 **ta :** 6.0 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 : A dry winter followed by a hot, dry summer: the winter of May to August 2017 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. However, 2017 has many winemakers excited about what could well turn out to be a vintage as good as 2015.

about the harvest: 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.

in the cellar : Wines were fermented in stainless steel at controlled temperatures between 13°C and 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.