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Brampton Unoaked Chardonnay 2018

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 **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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

in the vineyard : The drier conditions resulted in smaller bunches and immense concentration. The Cape Winelands was cold enough to ensure proper vine dormancy. All varieties showed really well this year; overall we see lovely acidity levels and beautiful expression. 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.