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Brampton Unoaked Chardonnay 2019

Think Iron Maiden in a velvet glove. This wine packs a powerful fruit punch with pear, apple and winter melon, and an edge of zesty citrus – all lined with a creamy, complex mouthfeel from extended lees contact.

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 :** 13.5 % 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