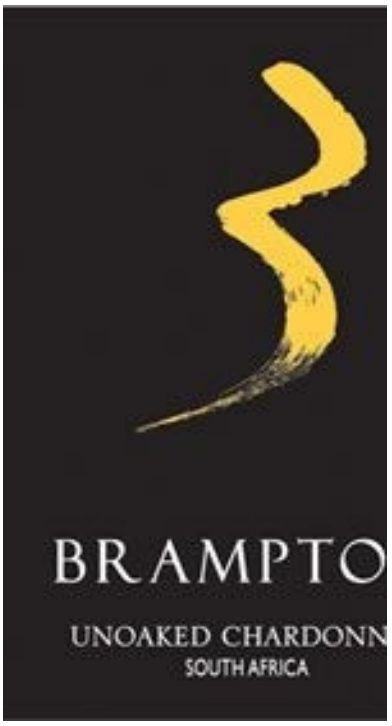
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Brampton Unoaked Chardonnay 2003

Unoaked Chardonnay is a pleasurable drink, since the delicate fruit of this variety is preserved and emphasised. Typical aromas are poached pears, white peach, winter melon and ginger spice. These are complimented by a well constructed palate that is rich and full flavoured.



variety : Chardonnay | 100% Chardonnay
winery : Brampton Wines
winemaker : Adi Badenhorst
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 3.0 g/l **pH :** 3.46 **ta :** 5.8 g/l
type : White
pack : Bottle **closure :** Cork

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ageing : 2 Years from vintage.

in the vineyard : Cultivar: 100% Chardonnay
Situation: Coastal Region
Altitude: 180-450m
Distance from sea: 7-30km
Soil type: Hutton & Shale
Rootstock: R99
Age of vines: 19 Years
Trellising: Vertically shoot positioned & Perold
Pruning: Spur & Cane Pruned
Irrigation: Drip irrigation & overhead sprayers

about the harvest: Small batches of fruit were carefully selected and handpicked in February 2003.
Grape analysis:
Acidity: 6 g/l
pH: 3.06
Sugar: 23.6-24.5Â° Balling
Yield: 52 hl/ha

in the cellar : Whole bunches were pressed to settling tanks. Controlled fermentation (13-15.5Â°C) took place in stainless steel tanks thereafter wine was racked and aged on lees with
regular stirring for 3 months.
Bottled: June/July 2003
Production: 10 000 cases x 6 x 750 ml