

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

International Wine & Spirit Competition 2004 - Commended

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: 23.6-24.5° Balling

Yield: 52 hl/ha

in the cellar : Whole bunches were pressed to settling tanks. Controlled fermentation (13-15.5°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

