

# B BRAMPTON

celebrating  
CREATIVITY

## UNOAKED CHARDONNAY 2016

### TASTING NOTES

This Brampton 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 the lime notes but also with delicate green apple.

### AGEING POTENTIAL

Best enjoyed in the freshness of youth, or within two years of vintage.

### IN THE VINEYARDS

The 2016 harvest produced lighter bunches with smaller, more concentrated grapes with intense fruit flavours, which were harvested in February in very hot and dry conditions. 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 two to three months, and stirred once a week to add richness and complexity to the wine.

### FOOD MATCHES

Brampton Chardonnay is a great partner to grilled Kingklip, creamy mushroom Risotto and butter chicken curry.

### TECHNICAL ANALYSIS

Winemaker: Richard Duckitt  
Main variety: 100% Chardonnay  
Alcohol: 14 %  
pH: 3.5  
RS: 2.5 g/l  
Acid: 6.3 g/l  
Appellation: Western Cape



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