

Unoaked Chardonnay

TASTING NOTES

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.



AGING POTENTIAL

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.

FOOD MATCHES

Brampton Unoaked Chardonnay is a great partner to grilled kingklip, creamy mushroom risotto and butter chicken.

TECHNICAL INFORMATION

Vintage: 2018

Main variety: Chardonnay

Alcohol: 14 %

pH: 3.5

RS: 2.5 g/l

Acid: 6.0 g/l

Appellation: Western Cape



UNOAKED CHARDONNAY
2017
SILVER



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2017
SILVER



UNOAKED CHARDONNAY
2016
BRONZE 88



UNOAKED CHARDONNAY
2016
SILVER