



BRAMPTON

SRP
\$10.99

UNOAKED CHARDONNAY 2007

The second label of the world class Rustenberg estate, Brampton was created in honor of the farm's champion Jersey bull, Brampton Beacon Bloomer. Fruit-forward, crowd-pleasing, and perfect for everyday sipping, this tasty range of wines offers tremendous value.

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Coastal Region
Soil Type:	Decomposed Granite (Hutton) and Shale
Age of Vines:	22 years
Trellising:	Vertical shoot positioning & Perold
Yield:	60 hl/ha
Irrigation:	Drip irrigation & overhead sprayers
Picking Date:	February 2007
Grape Sugar:	23 - 24° B
Acidity:	6 g/l
pH at Harvest:	3.06



WINEMAKING PRACTICES

Fermentation Temperature: 13 – 15.5°C

Method:

The grapes were whole cluster pressed into stainless steel tanks, and the juice was settled overnight before it underwent a cool, controlled fermentation. For additional richness and complexity, it was aged on the lees of the 2006 Rustenberg Chardonnay for 3 months, with regular batonnage.

Wood aging:

None

TECHNICAL DETAILS

RS: 1.5 g/l
TA: 5.7 g/l

pH: 3.44
Alcohol: 14%

TASTING NOTES

The perfect antidote to flashy, heavily wooded Chardonnays, this unoaked bottling retains its pure fruit character. Crisp and clean, it dances on the palate with refreshing flavors of apple, pear, citrus, and melon accented with hints of mineral and spice.

RATINGS

88 points, Wine Enthusiast "Best Buy"