



BRAMPTON

SRP
\$10.99

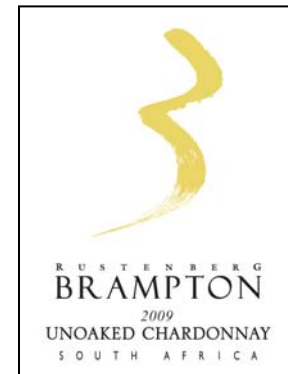
UNOAKED CHARDONNAY 2009

“The second label of well-known Rustenberg, Brampton offers some excellent values that reveal sophisticated winemaking.”

– Robert M. Parker Jr.’s *Wine Advocate*

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Coastal Region
Soil Type:	Decomposed Granite (Tukulu) and Shale
Age of Vines:	24 years
Trellising:	Vertical shoot positioning & Perold
Yield:	60 hl/ha
Irrigation:	Drip irrigation & overhead sprayers
Picking Date:	February 2009
Grape Sugar:	23 – 24.5° B
Acidity:	5.5 – 6 g/l
pH at Harvest:	3.05 – 3.7



WINEMAKING PRACTICES

Fermentation Temperature: 12 – 16°C

Method:

The grapes were hand picked, destemmed, and crushed, and the free run juice was settled overnight before undergoing a cool, controlled fermentation in stainless steel tanks. For additional richness and complexity, it was aged on a small portion of the lees of the 2008 Rustenberg Chardonnay for several months, with regular batonnage. The wine was racked and stabilized before bottling.

Wood aging:
None

TECHNICAL DETAILS

RS: 3.03 g/l	pH: 3.38
TA: 5.8 g/l	Alcohol: 14.5%

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.