

BRAMPTON Unoaked Chardonnay 2010



Varietal Blend	100% Chardonnay
Appellation	Western Cape
Alcohol Content	13.5%
TA	5.9 g/l
pH	3.35
RS	3.2 g/l

VINEYARDS:

Brampton Chardonnay is sourced from select vineyard sites in Paardeberg, Darling and Bonnievale, with altitudes ranging from 180 to 450 meters. Most of the vineyards are south-facing. All are in close proximity to the sea (7 to 30 km) and enjoy cooling ocean breezes. The Paardeberg parcels are planted on decomposed granite soils (Tukulu). This region's warmer climate results in lovely concentrated tropical fruit flavors. Darling's shale soils and cooler climate – significantly influenced by the cold Atlantic Ocean – impart great freshness and acidity and zesty citrus flavors. Bonnievale's limestone soils bring complex layers of fruit and a delicate minerality to the wine.

VINTAGE:

2010 was a difficult vintage, with heavy winds and rains early in the growing season severely reducing yields. While crops were small, quality was excellent, with ripe, concentrated flavors. Most of the Chardonnay was picked before the March heat wave struck. Despite challenges from a few late-picked blocks, the wine retained good balance and an attractive fruit profile.

VINIFICATION AND MATURATION:

The grapes were hand picked, destemmed, and crushed, and the wine was cold fermented in stainless steel tanks. In order to attain greater body and weight in the mid-palate, the wine was aged on its fine lees in tank and stirred every second week.

TASTING NOTES:

The perfect antidote to flashy, heavily wooded Chardonnays, this medium-bodied, unoaked bottling retains its pure fruit character. It refreshes with bright, clean flavors of apple, melon, citrus and pear, accented with delicate floral notes.