

## Ashanti Nicoles Hat 2006

Colour: Green, light in colour.

Nose: Lime, grapefruit and hints of guava.

Mouth: Bold fruit keep good grip and finish on the palate.

Style: This is a soft, fruity and easy drinking white wine.

**"It's not the hat.... it's the attitude.** This zesty white wine blend is a celebration of crispy flavours.

A wine with an irrepressible personality of fruit on the nose, carrying through to the palate. Best served at 16°C. **You'll find yourself sharing good times at the drop of a hat!.**

This is a casual drinking and food wine. Best served at 16°C.

**variety :** Chenin Blanc | Chenin Blanc, Chardonnay

**winery :** Ashanti

**winemaker :** Kosie Möller

**wine of origin :** Coastal

**analysis :** alc : 12.5 % vol   rs : 5.6 g/l   pH : 3.32   ta : 6.7 g/l   va : 0.22 g/l   so2 : 115 mg/l   fso2 : 20 mg/l

**type :** White

**pack :** Bottle

**in the vineyard :** This vintage was a difficult year. It started off with a good long cool growing, but as summer approached we had two heat spells at about blossom stage and then again at berry set. This created a lot of uneven ripening.

**about the harvest:** We picked the berries for this wine in three stages. The first picking happened at low sugars with good firm acids. The second picking, as the vines were ripening better, took place at perfect berry and seed ripeness, and the third picking took place, mainly on the Chardonnay, with ripe sun-ripened berries.

