

Ashton Kelder Sauvignon Blanc Winemaker's Choice 2008

Early picked grapes give this wine its lively, crisp, mouthwateringly refreshing acidity and lingering mineral aftertaste. The intense lime, green pepper and asparagus bouquet is sure to please every lover of Sauvignon Blanc.

This popular style of wine will 'wash down' an oyster or two, be great company to a seafood salad and its crisp, dry fruitiness will be 'up to' a hearty fillet.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Ashton Winery

winemaker : Philip Louw

wine of origin : Robertson

analysis: alc : 12.5 % vol rs : 4.3 g/l pH : 3.23 ta : 7.8 g/l

type : White **style :** Dry **taste :** Mineral

pack : Bottle **closure :** Cork

in the vineyard : **Area planted:** 120 ha

Age of vines: Varies

Rootstock: R99 & 101-14

Clone: Varies

Trellis system: 5 Wire fence

Irrigation: Drip

Vine density: 2.7 x 1.5m

Soil: Karoo Gravel and Sandy Loam

Climate: Warm summer and cold winter

about the harvest: **Date:** Mid February

Type: Machine

Yield: 14ton/ha

in the cellar : **Crushing/Destemming:** Yes

Tanks: Stainless Steel

Fermentation protocol: 14 Days at 14° C

Malolatic: No

Lees contact/bottonage: For 8 weeks

Barrel ageing: None

Other method of oak maturation: None

Fining: Bentonite

Filtration: D.E. Filter

Stabilisation: Protein & cold

