

Ashton Kelder Colombard

This wine shows guava and soft fruit aromas with lime and zesty undertones. The dry and crisp palate and lingering aftertaste make for a very refreshing wine.

Eat with a spicy chicken or tasty pasta dish.

variety : Colombard | 100% Colombard

winery : Ashton Winery

winemaker : Philip Louw

wine of origin : Breede River

analysis : alc : 12.5 % vol rs : 1.3 g/l pH : 3.17 ta : 6.6 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : **Area planted:** 400 ha

Age of vines: 5-20 Years

Rootstock: R99 & R110

Clone: Varies

Trellis system: 5 Wire fence

Irrigation: Drip & Micro

Vine density: 2.7 x 1.5m

Soil: Karoo Gravel & Sandy Loam

Climate: Warm summer and cold winter

about the harvest: **Date:** Early March

Type: Hand & machine

Yield: 18ton/ha

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

Tanks: Stainless Steel

Fermentation protocol: 10-14 days at 14°C

Malolatic: No

Lees contact/bottonage: No

Barrel ageing: None

Other method of oak maturation: None

Fining: Bentonite Filtration D.E. Filter

Stabilisation: Protein & cold

