

Ashton Kelder Colombard/Chardonnay 2008

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 dishes.

variety : Colombard | 80% Colombard, 20% Chardonnay

winery : Ashton Winery

winemaker : Philip Louw

wine of origin : Robertson

analysis : alc : 12.1 % vol rs : 1.9 g/l pH : 3.37 ta : 6.1 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : **Area planted:** 600 ha

Age of vines: Varies (5 - 20 years)

Rootstock: R99 & 101-14

Clone: Varies

Trellis system: 5 Wire fence

Irrigation: Drip

Vine density: 2.7 x 1.5m

Soil: Karoo Gravel

Climate: Warm summer and cold winter

about the harvest: **Date:** Early February and early March

Type: Hand

Yield: 14 ton/ha

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

Tanks: Stainless Steel

Fermentation protocol: 10-14 Days at 14° C

Malolatic: No

Lees contact/battonage: Chardonnay for 6 weeks

Barrel ageing: None

Other method of oak maturation: None

Fining: Bentonite

Filtration: D.E. Filter

Stabilisation: Protein & cold

