

Ashton Kelder Petillant Blanc 2008

This is a uniquely soft, but uplifting fresh, lightly sparkling wine with lots of green fig preserve characters and hints of Muscat. The slight sparkle ensures a frothy mousse on the tongue, leaving you with a rich, silky mouth feel. (Perl )

The slight effervescence and green fig character will be an ideal accompaniment to an assorted platter of soft, creamy cheeses.

variety : Colombard | 80% Colombard, 20% Muscat de Frontignan

winery : Ashton Winery

winemaker : Philip Louw

wine of origin : Robertson

analysis : alc : 11.5 % vol rs : 17.4 g/l pH : 3.36 ta : 5.6 g/l

type : White **style :** Semi Sweet

pack : Bottle **closure :** Cork

in the vineyard : **Area planted:** 200 ha

Age of vines: 5 - 20 Years

Rootstock: R99 & R110

Clone: Varies

Trellis system: 5 Wire fence

Irrigation: Drip

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

Yield: 18 ton/ha

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

Tanks: Stainless Steel

Fermentation protocol: Ferment for 10 days at 14  C

Malolatic: No

Lees contact/battonage: No

Barrel ageing: None

Other method of oak maturation: None

Fining: Bentonite

Filtration: D.E. Filter

Stabilisation: Protein & cold

