

## Ashton Kelder Special Late Harvest 2008

This sweet, thick wine has a strong concentrated bouquet of citrus blossoms and apricots, balanced by intense dried orange peel and raisins on the palate. An aftertaste that reminds of brandy snaps.

This wine will complement the creaminess of a dessert such as crème brûlée.

**variety :** Muscat de Frontignan | 100% Muscat de Frontignan

**winery :** Ashton Winery

**winemaker :** Philip Louw

**wine of origin :** Robertson

**analysis :** alc : 11.5 % vol   rs : 42.1 g/l   pH : 3.3   ta : 5.9 g/l

**type :** White   **style :** Sweet

**pack :** Bottle   **closure :** Cork

**in the vineyard :** Area planted: 25 ha

**Age of vines:** 18 - 25 Years

**Rootstock:** R 99

**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: End February

**Type:** Hand

**Yield:** 15 - 18ton/ha

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

**Tanks:** Stainless Steel

**Fermentation protocol:** 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

