

Ashton Kelder Satynrooi

As the name suggests, satin smooth tannins, with obvious fresh upfront plum and stewed fruit characters which is unique to this unoaked blend.

This honest, easy drinking red will warm to a good T-bone served with a creamy mushroom sauce.

variety : Pinotage | 50% Pinotage, 50% Ruby Cabernet
winery : Ashton Winery
winemaker : Philip Louw
wine of origin : Breede River
analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.57 ta : 5.3 g/l
type : Red **style :** Semi Sweet
pack : Bottle **closure :** Cork

in the vineyard : **Area planted:** 200 ha
Age of vines: 10-18 Years
Rootstock: R99 & 101-14
Clone: Varies
Trellis system: Perold & 5 wire fence
Irrigation: Drip
Vine density: 2.5 x 1.5m
Soil: Karoo Gravel
Climate: Warm summer and cold winter

about the harvest:
Date: Early March
Type: Hand and machine
Yield: 15 ton/ha

in the cellar : **Crushing/Destemming:** Yes
Tanks: Stainless Steel
Fermentation protocol: Ferment on skins for 3 days
Malolatic: Yes
Lees contact/battonage: No
Barrel ageing: None
Other method of oak maturation: French oak staves
Fining: Bentonite & egg finning
Filtration: D.E. Filter
Stabilisation: Protein & cold

