

Ashton Kelder Shiraz 2005

This medium bodied wine shows well integrated fruits such as plums, cherry and white pepper spice, with well integrated wood characters from the 12 month French oak barrel maturation. The wine has a sweet middle palate and a long pleasing liquorice aftertaste.

The fruity pepper spice character of the wine will go well with an Italian inspired chicken or lamb dish prepared with hints of herb and fully ripened tomatoes.

variety : Shiraz | 100% Shiraz
winery : Ashton Winery
winemaker : Philip Louw
wine of origin : Breede River
analysis : alc : 14 % vol rs : 3 g/l pH : 3.63 ta : 5.5 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

ageing : This wine will cellar well, with an ageing potential of 3 to 6 years.

in the vineyard : **Area planted:** 180 ha
Age of vines: 5 - 18 Years
Rootstock: R99 & 101-14
Clone: Varies
Trellis system: 5 Wire fence
Irrigation: Drip and micro
Vine density: 2.5 x 1.5
Soil: Karoo Gravel
Climate: Warm summer and cold winter

about the harvest: **Date:** Early March
Type: Hand and machine
Yield: 12 ton/ha

in the cellar : **Crushing/Destemming:** Yes
Tanks: Stainless Steel
Fermentation protocol: Ferment on skins for 4 days
Malolatic: Yes
Lees contact/battonage: No
Barrel ageing: French oak for 14 month
Other method of oak maturation: No
Fining: Bentonite & egg white
Filtration: D.E. Filter
Stabilisation: Protein & cold

