

Ashton Kelder Limited Release Pinot Noir 2004

A beautiful bouquet of complex fruit tones of sun dried plums, strawberries and violets emanates from this typical Pinot Noir. It has a light and elegant palate with long lasting after tones of cherries.

A taste sensation with salmon. This delightful combination works even better when offset with the sweetness of leeks.

variety : Pinot Noir | 100% Pinot Noir

winery : Ashton Winery

winemaker : Philip Louw

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.49 ta : 6.9 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : This wine has an ageing potential of 4 to 5 years.

in the vineyard : Area planted: 3 ha

Age of vines: 9 Years

Rootstock: R 99 Clone 45

Trellis system: Perold

Irrigation: Drip

Vine density: 2.7 x 1.5m

Soil: Karoo Gravel

Climate: Warm summer and cold winter

about the harvest: Date: Mid February

Type: Hand

Yield: 8 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: 2nd Fill French oak barrels for 14 months

Other method of oak maturation: None

Fining: Bentonite & egg white

Filtration: D.E. Filter

Stabilisation: Protein & cold

