

Ashton Kelder Rose

A charming picnic partner with 'dollops' of strawberries and cream flavours. The wine has a smooth well balanced palate with a pleasant red berry aftertaste.

Unwind with a basket of summer-fresh fruits, cold meats and cheeses. This 'diva' is sure to please.

variety : Pinotage | 100% Pinotage
winery : Ashton Winery
winemaker : Philip Louw
wine of origin : Breede River
analysis : **alc** : 13 % vol **rs** : 13.6 g/l **pH** : 3.38 **ta** : 6.3 g/l
type : Rose **style** : Off Dry
pack : Bottle **closure** : Cork

in the vineyard : **Area planted**: 150 ha
Age of vines: 10-18 Years
Rootstock: R99 & 101-14
Clone: Varies
Trellis system: 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: Mid February
Type: Hand
Yield: 15 ton/ha

in the cellar : **Crushing/Destemming**: Yes
Tanks: Stainless Steel
Fermentation protocol: 3 Hours skin contact, fermentation 10 days
Malolatic: No
Lees contact/battonage: No
Barrel ageing: None
Other method of oak maturation: None
Fining: Bentonite
Filtration: D.E. Filter
Stabilisation: Protein & cold

