

Ashton Kelder White Muscadel 2003

A tangy-smooth, rich grape and honeysuckle nose with a slightly syrupy raisin richness coats the tongue and warms the stomach.

Excellent with dessert. Try with deep fried ice cream.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Ashton Winery

winemaker : Philip Louw

wine of origin : Robertson

analysis : alc : 16 % vol rs : 178.9 g/l pH : 3.71 ta : 3.1 g/l

type : Fortified **style :** Sweet

pack : Bottle **closure :** Cork

in the vineyard : **Area planted:** 18 ha

Age of vines: Varies: 8 - 15 years

Rootstock: Varies

Clone: Varies

Trellis system: 5 Wire Perold

Irrigation: Drip

Vine density: 2.7 x 1.5

Soil: Karoo Gravel

Climate: Warm summer and cold winter

about the harvest: **Date:** March

Type: Hand

Yield: 18 ton/ha

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

Tanks: Stainless Steel

Fermentation protocol: No fermentation, 12 hour skin contact & then fortification

Malolatic: No

Lees contact/battonage: No

Barrel ageing: No

Other method of oak maturation: None

Fining: Bentonite

Filtration: D.E. Filter

Stabilisation: Protein & cold

