

## Ashton Kelder Pascali Brut 2006

This Brut (Dry) Sauvignon Blanc displays the best of this cultivar. The lively green pepper, green apple and caper bouquet, combines perfectly with the crisp, clean mouth feel.

Fresh oysters or any other seafood will sparkle with a glass or two of Pascali.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc  
**winery :** Ashton Winery  
**winemaker :** Philip Louw  
**wine of origin :** Breede River  
**analysis :** alc : 12.5 % vol   rs : 1.2 g/l   pH : 3.22   ta : 7.3 g/l  
**type :** Sparkling   **style :** Dry  
**pack :** Bottle   **closure :** Cork

**in the vineyard :** **Area planted:** 150 ha  
**Age of vines:** 3 - 12 years  
**Rootstock:** R110 & 101-14  
**Clone:** Varies  
**Trellis system:** 5 Wire fence  
**Irrigation:** Drip  
**Vine density:** 2.7 x 1.5  
**Soil:** Karoo Gravel  
**Climate:** Warm summer and cold winter

**about the harvest:** **Date:** End January  
**Type:** Hand  
**Yield:** 10 - 12 ton/ha

**in the cellar :** **Crushing/Destemming:** Yes  
**Tanks:** Stainless Steel  
**Fermentation protocol:** Skin contact for 6 hours, ferment 10 days at 14° C  
**Malolatic:)** No  
**Lees contact/battonage:** Yes - 6 weeks  
**Barrel ageing:** No  
**Other method of oak maturation:** None  
**Fining:** Bentonite  
**Filtration:** D.E. Filter  
**Stabilisation:** Protein & cold

