

Ashton Kelder Chenin Blanc 2008

A dry and very crisp wine with flinty green characters on the nose and hints of fig and tropical fruits. The sweet middle palate and dry finish ensures a well balanced taste which complements the bouquet.

This wine's pleasant aroma and flintiness will be ideal with a tapas platter or game carpaccio.

variety: Chenin Blanc | 100% Chenin Blanc

winery: Ashton Winery
winemaker: Philip Louw
wine of origin: Breede River

analysis: alc:12.5 % vol rs:2.2 g/l pH:3.57 ta:5.8 g/l

type:White style:Dry taste:Fruity

in the vineyard: Area planted: 180 ha Age of vines: Varies, 15+ years Rootstock: R99 & 101-14

Clone: Varies

Trellis system: 5 Wire fence

Irrigation: Drip
Vine density: 2.7 x 1.5m
Soil: Karoo Gravel

Climate: Warm summer and cold winter

about the harvest: Date: End January

Type: Hand & Machine Yield: 15 - 18 ton/ha

in the cellar: Crushing/Destemming: Yes

Tanks: Stainless Steel

Fermentation protocol: 10 Days at 14° C

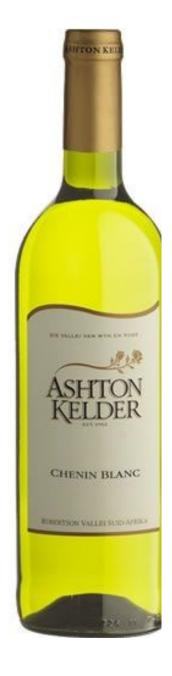
Malolatic: Yes

Lees contact/bottonage: No

Barrel ageing: None

Other method of oak maturation: None

Fining: Bentonite
Filtration: D.E. Filter
Stabilisation: Protein & cold



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