

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
pack : Bottle **closure :** Cork

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

