

## 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

