

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

