

## Ashton Kelder Colombard 2008

This wine shows guava and soft fruit aromas with lime and zesty undertones. The dry and crisp palate and lingering aftertaste make for a very refreshing wine.

Eat with a spicy chicken or tasty pasta dishes.

**variety :** Colombard | 100% Colombard  
**winery :** Ashton Winery  
**winemaker :** Philip Louw  
**wine of origin :** Robertson  
**analysis :** alc : 12.5 % vol    rs : 1.3 g/l    pH : 3.31    ta : 7 g/l  
**type :** White    **style :** Dry    **taste :** Fruity  
**pack :** Bottle    **closure :** Cork

**in the vineyard :** **Area planted:** 400 ha  
**Age of vines:** Varies (5 - 20 years)  
**Rootstock:** R99 & R110  
**Clone:** Varies  
**Trellis system:** 5 Wire fence  
**Irrigation:** Drip & Micro  
**Vine density:** 2.7 x 1.5m  
**Soil:** Karoo Gravel & Sandy Loam  
**Climate:** Warm summer and cold winter

**about the harvest:** **Date:** Early March  
**Type:** Hand & Machine  
**Yield:** 18 ton/ha

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

