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Ashton Kelder Chardonnay Reserve 2008

This is a proud and outstanding wine where the obvious lime, peach and nutty aromas of Chardonnay are in balance with the finest oak characters and a smooth, even-bodied palate, with its satisfying "buttered toast" aftertaste. A very difficult and rare balance to find.

The better the wine, the simpler the food. Serves well with freshly grilled fish and a squeeze of lemon.

variety : Chardonnay | 100% Chardonnay
winery : Ashton Winery
winemaker : Philip Louw
wine of origin : Robertson
analysis : **alc :** 14 % vol **rs :** 2.4 g/l **pH :** 3.34 **ta :** 5.2 g/l
type : White **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **Area planted:** 30 ha
Age of vines: 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 February
Type: Hand
Yield: 8 ton/ha

in the cellar : **Crushing/Destemming:** Yes
Tanks: Stainless Steel
Fermentation protocol: 6 days in the tank & fermentation completed in barrel
Malolatic: Yes
Lees contact/battonage: Yes
Barrel ageing: 40% new oak, 30% 1 year-old, 30% 2 year-old; 60% French, 40% American
Other method of oak maturation: None
Fining: Bentonite
Filtration: D.E. Filter
Stabilisation: Protein & cold