

## 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