

Ashton Kelder Satynwit 2008

Fresh crisp wine, well balanced with lots of tropical fruit flavours.

This wine is an ideal partner for a light summer lunch. Serve it with a fresh green salad or a fish dish of your choice.

variety : Colombard | 60% Colombard, 20% Chardonnay, 20% Sauvignon Blanc

winery : Ashton Winery

winemaker : Philip Louw

wine of origin : Robertson

analysis : alc : 12 % vol rs : 2.8 g/l pH : 3.51 ta : 6 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Area planted: 200 ha

Age of vines: Varies

Rootstock: R99 & R110

Clone: Varies

Trellis system: 5 Wire fence

Irrigation: Drip

Vine density: 2.7 x 1.5m

Soil: From sandy loam to Karoo Gravel

Climate: Warm summer and cold winter

about the harvest: Date: February

Type: Hand & Machine

Yield: 10 - 18 ton/ha

in the cellar : Crushing/Destemming: Yes

Tanks: Stainless Steel

Fermentation protocol: Ferment for 10 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

