

Ashton Kelder Satynrosé 2008

A charming picnic partner with 'dollops' of strawberries and cream flavours. The wine has a smooth, well balanced palate with a pleasant red berry aftertaste.

Unwind with a basket of summer-fresh fruits, cold meats and cheeses. This 'diva' is sure to please.

variety : Pinotage | 100% Pinotage

winery : Ashton Winery

winemaker : Philip Louw

wine of origin : Robertson

analysis : alc : 12 % vol rs : 18 g/l pH : 3.46 ta : 5 g/l

type : Rose **style :** Semi Sweet **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing :

in the vineyard : Area planted: 150 ha

Age of vines: 10 - 18 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: Mid February

Type: Hand

Yield: 15 ton/ha

in the cellar : Crushing/Destemming: Yes

Tanks: Stainless Steel

Fermentation protocol: 3 hours skin contact, fermentation for 10 days

Malolatic: No

Lees contact/battonage: No

Barrel ageing: None

Other method of oak maturation: None

Fining: Bentonite

Filtration: D.E. Filter

Stabilisation: Protein & cold

