

## Ashton Kelder Chenin Blanc 2009

A dry and very crisp wine with flinty green characters on the nose and hints of fig and tropical fruits. The sweet middle palate and dry finish ensures a well balanced taste which complements the bouquet.

This wine's pleasant aroma and flintiness will be ideal with a tapas platter or game carpaccio.

**variety :** Chenin Blanc | 100% Chenin Blanc  
**winery :** Ashton Winery  
**winemaker :** Philip Louw  
**wine of origin :** Breede River  
**analysis :** alc : 13.36 % vol    rs : 2.6 g/l    pH : 3.34    ta : 6.2 g/l  
**type :** White    **style :** Dry    **taste :** Fruity  
**pack :** Bottle    **closure :** Cork

**in the vineyard :** **Area planted:** 180 ha  
**Age of vines:** Varies, 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 January  
**Type:** Hand & Machine  
**Yield:** 15 - 18 ton/ha

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

