

## Ashton Kelder Satynwit 2009

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 : 12.65 % vol    rs : 3.4 g/l    pH : 3.42    ta : 5.7 g/l

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

**pack :** Bottle    **closure :** Screwcap

**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

