



Ashbourne

Pinotage/Cinsault 2019

WINE OF ORIGIN SWARTLAND

SOIL: Decomposed Granite
ALCOHOL: 12.60%
ACID: 5.20 g/l
PH: 3.68
RESIDUAL SUGAR: 1.50 g/l
BARREL MATURATION: None
YIELD: 29.9 hl/ha, 4.6 t/ha
BLEND COMPOSITION: 84% Pinotage 16% Cinsault
FRUIT ORIGIN: Swartland
PRODUCTION: 1 608 cases of 12 bottles equivalent



Growing Season

Although the 2018 winter was wetter than the previous year, the months leading up to harvest in February 2019 were dryer. Luckily the temperature was more moderate during this period and the full effect of the drought was less than it could have been if temperatures were high. The high density plantings of this bush vine Cinsault in Malmesbury Shale-derived soils (with 10% decomposed granite) produced excellent fruit concentration in 2019. The heritage Pinotage vineyard in southeast facing decomposed granite soils, excelled in 2019, with a darker more structured fruit profile than we experienced in 2018.

Wine Style

This lower alcohol unwooded blend of 86% Pinotage and 14% Cinsault is made from grapes sourced from old vineyards in the Swartland appellation, for open generosity of palate in the year of production. The richness and depth of the Pinotage is freshened by the lightness and brightness of the Cinsault.

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