



Ashbourne

SANDSTONE 2019

WINE OF ORIGIN HEMEL-EN-AARDE VALLEY

SOIL: Table Mountain Sandstone derived soil

ALCOHOL: 13.50%

ACID: 6.18 g/l

PH: 3.39

RESIDUAL SUGAR: 1.66 g/l

MATURATION: Chardonnay fermented in Manetti amphorea, Semillon neutral barrel fermented, Sauvignon blanc fermented in Manetti amphorae and neural barrels 4th fill for 5 months

BLEND COMPOSITION: 49% Sauvignon blanc 25% Chardonnay 26% Semillon

FRUIT ORIGIN: Hemel-en-Aarde Valley 100%

PRODUCTION: 301 cases of 12 bottles equivalent



Growing Season

Exceptional quality and record low yields characterise 2019. Sauvignon blanc yields were 52% down and Pinotage yields were 65% down. And the Sauvignon blanc ripened a little unevenly and unusually early. The Pinotage was particularly concentrated without being too dense or heavy. The Sauvignon blanc has a beautiful vinosity and saline minerality and true to Ashbourne is not too fruit-driven. Our Semillon performed unusually well with yields up 36%. Once again it shows a tight mineral centre with viscous edges. Overall the vintage was a cooler than 2017 and even 2018, with an average maximum temperature for Dec, Jan, Feb, Mar of 24.5 Centigrade (versus an equivalent long term average for Burgundy of 24.8 Centigrade). Rainfall was lower than average for Spring and during harvest, but occurred in frequent small amounts causing sustained high humidity. Fortunately our organic treatments proved highly effective against the resulting downy and powdery mildew threat. And the day after harvest finished, the serious rains began - some luck at least! We had the highest March rainfall in 21 years. Record low production and some challenges, but the 2019's have a deep, concentrated, refined beauty.

Wine Style

This is an innovative white blend that captures the most beautiful possible expression of the sandstone-derived soils in the Hemel-en-Aarde Valley. Free by design of excessively dramatic varietal fruit, the focus of the wine is on bright, hard minerality, salinity and vibrant natural acidity, coated by a full and gentle viscosity derived from a unique endemic yeast and the method of vinification, not from high alcohol. Nearly three decades of family experience have gone into this blend.

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Hemel-en-Aarde Valley, R320, Hermanus, Cape of Good Hope, South Africa
P O Box 158, Hermanus, 7200