



# Ashbourne

## Pinotage 2021

WINE OF ORIGIN HEMEL-EN-AARDE VALLEY

SOIL: Low-vigour, stony, clay-rich, shale-derived soil  
ALCOHOL: 13.11%  
ACID: 5.30 g/l  
PH: 3.70  
RESIDUAL SUGAR: 1.80 g/l  
BARREL MATURATION: 100%  
BARREL AGEING: 10 Months in 400 litre barrels, 10 months in neutral 2000 litre Foudre  
1<sup>ST</sup> FILL: 40% 2<sup>ND</sup> FILL: 40% 3<sup>RD</sup> FILL: 20%  
WOODING: 100% 400 litre and 2000 litre French Oak Barrels and Foudre  
TIGHT GRAIN: 100%  
FRENCH COOPERS: Francois Freres  
FRUIT ORIGIN: Hemel-en-Aarde Valley  
YIELD: 0.89 tons/ha, 5.78 hl/ha  
PRODUCTION: 237 cases of 12 bottles equivalent



## Growing Season

This stellar vintage was later and cooler than usual. Based on our measure of temperature, the average of the maximum temperatures for the 4 hottest months (crucial to harvest) Dec, Jan, Feb, Mar, 2021 came in at 24.3 Centigrade. This compares to 24.8 Centigrade for a long-term average of the equivalent period in Burgundy. In the last 25 years, only 2001, 2004 and 2008 have been cooler. Winter was wetter than usual with 140mm more rain than average, filling dams and building the water table beautifully. Chill units started accumulating later than usual and a cool Spring and later budding accounted for the later harvest. A warm January was a welcome help towards healthy ripening. Any disease pressure from rain showers during ripening was effectively controlled organically. Yields, as always for us, were low.

## Wine Style

From the maiden release in 2001, this benchmark wine has redefined South Africa's own red grape variety, Pinotage, with its classic, refined styling and unique complex character. This is a wine unlike anything else, intense, rich and savoury with a beautiful underlying minerality.

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Hemel-en-Aarde Valley, R320, Hermanus, Cape of Good Hope, South Africa  
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