



# Ashbourne

## Pinotage 2022

WINE OF ORIGIN HEMEL-EN-AARDE VALLEY

SOIL: Low-vigour, stony, clay-rich, shale-derived soil  
ALCOHOL: 13.57%  
ACID: 5.70 g/l  
PH: 3.48  
RESIDUAL SUGAR: 2.00 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: 20% 2<sup>ND</sup> FILL: 20% 3<sup>RD</sup> FILL: 30% 4<sup>TH</sup> FILL: 30%  
WOODING: 100%  
TIGHT GRAIN: 100%  
FRENCH COOPERS: Francois Freres  
FRUIT ORIGIN: Hemel-en-Aarde Valley  
YIELD: 4.68 tons/ha, 29.95 hl/ha  
PRODUCTION: 420 cases of 12 bottles equivalent



## Growing Season

The timing of our 2022 harvest was similar to 2021, but a touch later than average, and our average of the maximum temperatures for the 4 crucial months leading up to and during harvest was 25.18 centigrade, higher than our long-term average of 24.63 centigrade and higher than 2021. While ripening was slow and extended, harvest was fortunately complete before the first rains in early March. The preceding Winter was our wettest in 24 years and was followed by a slightly wetter than average bud break to veraison period, but with an unusually (and usefully) dry September facilitating healthy, even budding. Apart from cold, wet, early season clay-rich soils inhibiting shoot growth, and a few late season heat spikes creating the potential for sunburn, the vintage proceeded smoothly and delivered beautiful, pure, generously textured wines.

## 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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