



# Ashbourne

## SANDSTONE 2024

WINE OF ORIGIN HEMEL-EN-AARDE VALLEY

SOIL: Table Mountain Sandstone derived soil

ALCOHOL: 12.85%

ACID: 6.80 g/l

PH: 3.48

RESIDUAL SUGAR: 2.60 g/l

FERMENTATION AND MATURATION: Sauvignon blanc in Terracotta Amphorae and neutral oak, Semillon in Nomblot Egg and neutral oak barrels,

Chardonnay in Terracotta Amphorae and Ceramic Egg - for 6 months

BLEND COMPOSITION: 66% Sauvignon blanc 18% Semillon 16% Chardonnay

FRUIT ORIGIN: Hemel-en-Aarde Valley 100%

YIELD: 1.7 tons/ha, 10.20 hl/ha

PRODUCTION: 760 cases of 12 bottles equivalent



## Growing Season

Budding was earlier and more even than for the 2023 vintage, but the Cape Storm of September 24th/25th caused damage which resulted in significantly lower yields. In general, Sauvignon blanc handled the challenges of the growing season well versus other varieties, where high rainfall and untimely rainfall created significant disease pressure. At 25.05 centigrade for the average maximum temperatures for the 4 “hottest” months (Dec, Jan, Feb, Mar) building up to and during harvest, 2024 was warmer than the particularly cool 2023. Burgundy, for example, for the equivalent period in the Northern Hemisphere has an average of 24.66 centigrade. Harvest finished earlier than 2023 with ripening more variable, requiring careful selection. Our Sauvignon blanc acids were wonderfully high at harvest, although in some parcels the pH was a little higher than 2023. The wines produced have beautiful texture and electricity. There was just not enough of them.

## 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.

### Ashbourne

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

+27 (0) 28 312 3595

info@ashbournewines.com

www.ashbournewines.com