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: Chardonay 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%.

Growing Season

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 center with viscous edges. Overall the vintage was a colder 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 severe 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

Exceptional quality and record low yields characterize 2019. Sauvignon Blanc yields were 52% down, and Pinotage yields were 65% down. The Sauvignon Blanc ripened a little unevenly and unusually early. The Pinotage was mainly concentrated without being too dense or heavy. The Sauvignon Blanc has a beautiful vinosity, and saline minerality and true to 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 the 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.