Ashbourne

Pinotage 2017

WINE OF ORIGIN HEMEL-EN-AARDE VALLEY



ALCOHOL: 12.96%
ACID: 5.20 g/l
PH: 3.57
RESIDUAL SUGAR: 2.3 g/l
BARREL MATURATION: 100% 1ST FILL: 40%,
2ND FILL: 30%, 3RD FILL:30%
BARREL AGING: 10 months in 400 liter tight grained French oak barrels, 7 months in 2000 liter neutral *Foudre*
FRENCH COOPERS: François Frères
YIELD: 2.5 tons/ha, 16.1 hl/ha
PRODUCTION: 207 cases x 12
ADDITIONAL INFORMATION: This wine is vegan

Growing Season

2017 was back to our usual timing after a particularly early 2015 and 2016. As for 2015 and 2016 however, the duration of harvest was short, with all grapes coming in prior to the end of February - having begun the harvest in the first week of February. Based on average maximum temperatures for the crucial months of Dec, Jan, Feb, March, 2017 was a warm harvest - 0.53 centigrade above our long-term average of 25 centigrade. December was warmer, January cooler and February warmer than average. Rainfall for these crucial months was only 10mm below our long-term average, so conditions could not be described a particularly dry. The rain which fell was in more regular very small amounts however, raising humidity and creating botrytis pressure. Our organic use of "good" Trichoderma funguses to attack botrytis was fortunately highly effective and we experienced no detrimental effect on what turned out to be exceptional grape quality. Altogether 2017 was an excellent vintage for us, with pure, fine, particularly classic, elegant wines with marked minerality.

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 savory with a beautiful underlying minerality.