Ashbourne

SANDSTONE
2024



SCORE

96

points

REVIEW

" A wine that is all about texture and tension rather than oak, this blend of Sauvignon Blanc, 18% Chardonnay and 16% Semillon was fermented and aged in amphoras, ceramic and concrete eggs and older barrels. Herbal, structured and pithy, it has appealing aromas of petrichor and fennel, flavours of citrus, tarragon and elderflower and an enticing bitter twist. 2025-29"

GREEN PRACTICES

Certified Sustainable

GRAPE VARIETAL

White Blend, Sauvignon Blanc, Chardonnay

PUBLICATION

Tim Atkin MW

DATE

Special South Africa Report 2025

ABOUT THE WINERY

Ashbourne is a small Pinotage, and White blend specialist, founded in 1996 by Anthony Hamilton Russell and located on a beautiful 64 hectare property in the Hemel-en-Aarde Valley on the eastern border of Hamilton Russell Vineyards. Ashbourne's primary aim is for its founding wine, released in 2001 and grown on extremely clay-rich, stony soils, well suited to nursing a high level of refinement and classic styling. Five years later, the first Ashbourne Sandstone was made as a white wine partner to the Pinotage. This unwooded blend of Sauvignon Blanc, Chardonnay and Semillon was designed as the most beautiful possible expression of the quartzitic sandstone soils and was the first South African wine to be fermented and aged in amphorae.