Ashbourne

SANDSTONE 2025

WINE OF ORIGIN HEMEL-EN-AARDE VALLEY



SOIL: Table Mountain Sandstone derived soil
ACID: 6.93 g/l
PH: 3.36
RESIDUAL SUGAR: 1.80 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: 63% Sauvignon blanc 20% Chardonnay 17% Semillon
FRUIT ORIGIN: Hemel-en-Aarde Valley 100%
YIELD: 2.4 tons/ha, 15.6 hl/ha
PRODUCTION: 486 cases of 12 bottles equivalent

Growing Season

After the challenges of the 2024 vintage, 2025 felt perfect. Although yields were very low, as is usual for us, bud break was even and complete following excellent cold units in July and August. The canopies were particularly healthy and there was no disease pressure to speak of. Harvest was relatively compressed, beginning in the 1st week of February as usual, and finishing on February 19th. Rainfall was in line with our long-term average and usefully lower in the month of harvest. Our grapes ripened perfectly with bright acidity and deep fruit flavours. Average maximum temperatures for Dec, Jan, Feb, Mar, were a touch warmer than our long-term average at 25.35 Centigrade. The resulting wines have a particular purity of fruit and depth without any excess. We consider 2025 to be one of the best our 45 vintages to date.

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.

INTEGRITY & SUSTAINABILITY Certified
WINE AND SPIRIT BOARD www.swsa.co.za 8741 884205