Ashbourne

SANDSTONE 2023



WINE OF ORIGIN HEMEL-EN-AARDE VALLEY

SOIL - Table Mountain Sandstone derived soil
ACID: 6.90 g/l
PH: 3.47
RESIDUAL SUGAR: 1.90 g/l
FERMENTATION AND MATURATION: Sauvignon Blanc in Terracotta Amphorae and Ceramic Egg, Semillon in Nomblot Egg and neutral oak barrels, Chardonnay in Terracotta Amphorae and neutral oak barrels - for 6 months
BLEND: 67% Sauvignon blanc 22% Chardonnay 11% Semillon.
FRUIT: Hemel-en-Aarde Valley 100%
YIELD: 2.7 tons/ha, 17.50 hl/ha.
PRODUCTION: 563 cases of 12 bottles equivalent

Growing Season

Despite slightly later bud-break for Sauvignon blanc, ripening was just over one week earlier in 2023. Later ripening sites were at risk from significant late February and March rains, but careful in-vineyard selection enabled us to bring only the best grapes to the cellar. At 24.18 centigrade for the average maximum temperatures for the 4 “hottest” months (Dec, Jan, Feb, Mar) building up to and during harvest, 2023 was one of our coolest years on record. Burgundy for the equivalent period has an average of 24.66 Centigrade. For those lucky enough to harvest before the substantial late season rains 2023 produced vibrant energetic wines with wonderful natural acidity.

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.

Green Practices:
Certified Sustainable *(Integrated Production of Wine, Biodiversity & Wine Initiative Champion)*