# Ashbourne

## SANDSTONE 2022




WINE OF ORIGIN HEMEL-EN-AARDE VALLEY

SOIL - Table Mountain Sandstone derived soil
ACID: 6.70 g/l
PH: 3.27
RESIDUAL SUGAR: 1.90 g/l
FERMENTATION AND MATURATION: Sauvignon Blanc in Terracotta Amphorae, Nomblot Egg And Ceramic Egg, Semillon in neutral oak barrels, Chardonnay in Terracotta Amphorae and neutral oak barrels - for 5 months
BLEND: 51% Sauvignon blanc 24% Chardonnay 25% Semillon.
FRUIT: Hemel-en-Aarde Valley 100%
YIELD: 2.7 tons/ha, 17.50 hl/ha.
PRODUCTION: 557 cases of 12 bottles

# Growing Season

Budding was earlier and more even than for the 2023 vintage, but the Cape Storm of September 24th/25th caused damage which resulted in significantly lower yields. In general, Sauvignon blanc handled the challenges of the growing season well versus other varieties, where high rainfall and untimely rainfall created significant disease pressure. At 25.05 centigrade for the average maximum temperatures for the 4 “hottest” months (Dec, Jan, Feb, Mar) building up to and during harvest, 2024 was warmer than the particularly cool 2023.Burgundy, for example, for the equivalent period in the Northern Hemisphere has an average of 24.66 centigrade. Harvest finished earlier than 2023 with ripening more variable, requiring careful selection. Our Sauvignon blanc acids were wonderfully high at harvest, although in some parcels the pH was a little higher than 2023. The wines produced have beautiful texture and electricity. There was just not enough of them.

# Wine Style

2022 was around 10 days later than usual for Sauvignon blanc and our average of the maximum temperatures for the 4 crucial months leading up to and during harvest was 25.18 centigrade, higher than our long-term average of 24.63 centigrade and higher than 2021. While ripening was slow and extended, harvest was fortunately complete before the first rains in early March. Winter was our wettest in 24 years and was followed by a slightly wetter than average bud break to veraison period, but with an unusually (and usefully) dry September facilitating healthy, even budding. Apart from cold, wet, early season clay soils inhibiting shoot growth, and a few heat spikes creating the potential for sunburn, the vintage proceeded smoothly and delivered beautiful, generous, textured wines.

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