Ashbourne

SANDSTONE
2025



SCORE

93

points

REVIEW

"Now released within a year of the vintage, rather than kept back to develop in bottle, Sandstone is an unusual three-way blend of Sauvignon Blanc, 20% Chardonnay and 17% Semillon, benefiting from oak, concrete, amphora and ceramic egg ageing. Petrichor, saffron
and wet stone aromas lead you into a palate of elderflower, beeswax and citrus zest and a lingering finish."

GREEN PRACTICES

Certified Sustainable

GRAPE VARIETAL

White Blend, Sauvignon Blanc, Chardonnay

PUBLICATION

Tim Atkin MW

DATE

South Africa 2026

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.