Ashbourne
SANDSTONE 2021

WINE OF ORIGIN HEMEL-EN-AARDE VALLEY



SOIL - Table Mountain Sandstone derived soil
ALCOHOL: 13.45%
ACID: 6.52 g/l.
PH: 3.29.
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: 58% Sauvignon blanc 26% Chardonnay 16% Semillon.
FRUIT: Hemel-en-Aarde Valley 100%
YIELD: 2.7 tons/ha, 17.50 hl/ha.
PRODUCTION: 441.5 cases of 12 bottles equivalent

Growing Season

This stellar vintage was later and cooler than usual. Based on our measure of temperature, the average of the maximum temperatures for the 4 hottest months (crucial to harvest) Dec, Jan, Feb, Mar, 2021 came in at 24.3 Centigrade. This compares to 24.8 Centigrade for a long-term average of the equivalent period in Burgundy. In the last 25 years, only 2001, 2004 and 2008 have been cooler. Winter was wetter than usual with 140mm more rain than average, filling dams and building the water table beautifully. Chill units started accumulating later than usual and a cool Spring and later budding accounted for the later harvest. A warm January was a welcome help towards healthy ripening. Any disease pressure from

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.

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