Ashbourne

SANDSTONE
2022



SCORE

93

points

REVIEW

"Ashbourne used to be released much later, but there's nothing to stop punters tucking away a few bottles for themselves. Marrying Sauvignon Blanc, 25% Semillon and 24% Chardonnay, with fermentation and ageing in amphoras, ceramic eggs and older barrels, it's a chalky, sappy, saline delight showing notes of fennel, nettles and elderflower and a stony finish. 2024-29"

GREEN PRACTICES

- Certified Sustainable (Integrated Production of Wine, Biodiversity & Wine Initiative Champion)
- Vegan Practicing - All Wines

GRAPE VARIETAL

White Blend, Sauvignon Blanc, Chardonnay

PUBLICATION

Tim Atkin MW

DATE

South Africa Report 2023

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.