Ashbourne

Pinotage 2023

WINE OF ORIGIN HEMEL-EN-AARDE VALLEY



SOIL: Low-vigour, stony, clay-rich, shale-derived soil
ACID: 5.32 g/l
PH: 3.65
RESIDUAL SUGAR: 1.80 g/l
BARREL MATURATION: 100%
BARREL AGEING: 10 Months in 400 litre barrels, 9 months in neutral 2000 litre Foudre 1ST FILL: 30% 2ND FILL: 15% 3rd FILL: 15% 4th FILL: 40%
WOODING: 100%
TIGHT GRAIN: 100%
FRENCH COOPERS: Francois Freres and Tremeaux
FRUIT ORIGIN: Hemel-en-Aarde Valley
YIELD: 7.60 tons/ha, 49.40 hl/ha
PRODUCTION: 528 cases of 12 bottles equivalent

Growing Season

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

From the maiden release in 2001, this benchmark wine has redefined South Africa’s own red grape variety, Pinotage, with its classic, refined styling and unique complex character. This is a wine unlike anything else, intense, rich and savoury with a beautiful underlying minerality.

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