Ashbourne

PINOTAGE
2022



GREEN PRACTICES
- Certified Sustainable
- Vegan Practicing

GRAPE VARIETAL
Pinotage

PUBLICATION
Tim AtkinMW

REVIEW
"One of the best Ashbourne releases yet, this fully justifies Anthony Hamilton Russell's claim that this often under-valued grape can produce world-class wines. Sourced from a six--year old 2.2-hectare vineyard on heavy clays, it's alluringly perfumed and intense, with potpourri and rose petal aromas, caressing tannins, pomegranate and wild strawberry flavours and a racy, balanced finish. 2025-35"

DATE
South Africa Special Report. 9/3/2024

SCORE
96
points

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.