Ashbourne

PINOTAGE
2023



SCORE

95

points

REVIEW

"Anthony Hamilton Russell is determined to elevate Pinotage to the ranks of the world's best varieties and, little by little, he's doing his bit to put it there. Treated like a fine Pinot Noir, this is a medley of clones six, 45 and 48 from a single one-hectare block on clay soils. Aromatic, detailed and refined, it has lots of mineral zip, sculpted, fine grained tannins and flavours of plum, redcurrant and wild strawberry. The 30% new oak is right on point. 2026-30"

GREEN PRACTICES

Certified Sustainable

GRAPE VARIETAL

Pinotage

PUBLICATION

Tim Atkin MW

DATE

Special South Africa Report 2025

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.