Ashbourne

PINOTAGE 2021



WINE OF ORIGIN HEMEL-EN-AARDE VALLEY

SOIL - Low-vigour, stony, clay-rich, shale-derived soil
ALCOHOL: 13.11%
ACID: 5.30 g/l
PH: 3.70
RESIDUAL SUGAR: 1.80 g/l
BARREL MATURATION: 100%
BARREL AGEING: 10 Months in 400 litre barrels, 10 months in neutral 2000 litre Foudre
1ST FILL: 40% 2ND FILL: 40% 3RD FILL: 20%
WOODING: 100% 400 litre and 2000 litre French Oak Barrels and Foudre
TIGHT GRAIN: 100%
FRENCH COOPERS: Francois Freres 100%
YIELD: 0.89 tons/ha, 5.78 hl/ha
FRUIT ORIGIN: Hemel-en-Aarde Valley
PRODUCTION: 237 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 rain showers during ripening was effectively controlled organically. Yields, as always for us, were low.

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.

Green Practices:
Certified Sustainable *(Integrated Production of Wine, Biodiversity & Wine Initiative Champion)*

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