# Ashbourne

## PINOTAGE 2022




WINE OF ORIGIN HEMEL-EN-AARDE VALLEY

SOIL - Low-vigour, stony, clay-rich, shale-derived soil
ALCOHOL: 13.57%
ACID: 5.70 g/l
PH: 3.48
RESIDUAL SUGAR: 2.00 g/l
BARREL MATURATION: 100%
BARREL AGEING: 10 Months in 400 litre barrels, 10 months in neutral 2000 litre Foudre
1ST FILL: 20% 2ND FILL: 20% 3RD FILL: 30% 4TH FILL: 30%
WOODING: 100%
TIGHT GRAIN: 100%
FRENCH COOPERS: FrancoisFreres
YIELD: 4.68 tons/ha, 29.95 hl/ha.
FRUIT ORIGIN: Hemel-en-Aarde Valley
PRODUCTION: 420 cases of 12 bottles equivalent

## Growing Season

The timing of our 2022 harvest was similar to 2021, but a touch later than average, and our average of the maximum temperatures for the 4 crucial months leading up to and during harvest was 25.18 centigrade, higher than our long-term average of 24.63 centigrade and higher than 2021. While ripening was slow and extended, harvest was fortunately complete before the first rains in early March. ThepreceedingWinter was our wettest in 24 years and was followed by a slightly wetter than average bud break to veraison period, but with an unusually (and usefully) dry September facilitating healthy, even budding. Apart from cold, wet, early season clay-rich soils inhibiting shoot growth, and a few late season heat spikes creating the potential for sunburn, the vintage proceeded smoothly and delivered beautiful, pure, generously textured wines.

## 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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