Ashbourne

PINOTAGE
2021



SCORE

92

points

REVIEW

"This is an aromatic Pinotage, showing dried roses, grilled herbs, oyster shells, roasted mushrooms, and spiced cherries on the nose, with some Asian five spice. Medium-bodied, very finely textured with chalky tannins that grip lightly on a smoky, spicy finish. Drink from 2024."

GREEN PRACTICES

- Certified Sustainable (Integrated Production of Wine, Biodiversity & Wine Initiative Champion)
- Vegan Practicing - All Wines

GRAPE VARIETAL

Pinotage

PUBLICATION

JAMESSUCKLING.COM

DATE

11/6/2023

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.