2017

ASHBOURNE

SAUVIGNON BLANC
CHARDONNAY

WINE OF ORIGIN WALKER BAY



ALCOHOL: 13.35%
ACID: 5.80 g/l
PH: 3.32
RESIDUAL SUGAR: 1.70 g/l
BARREL MATURATION: None
YIELD: 45 hl/ha, 6.5 t/ha
BLEND COMPOSITION: Sauvignon blanc 79%, Chardonnay 21%
FRUIT ORIGIN: Hemel-en-Aarde Valley 26%, Upper Hemel-en-Aarde Valley 53% Walker Bay 21%
PRODUCTION: 9 942 cases of 12 bottles equivalent

Release date – August 2017

Growing Season

2017 was back to our usual timing after a particularly early 2015 and 2016. As for 2015 and 2016 however, the duration of harvest was short, with all grapes coming in prior to the end of February - having begun the harvest in the first week of February. Based on average maximum temperatures for the crucial months of Dec, Jan, Feb, March, 2017 was a warm harvest - 0.53 centigrade above our long-term average of 25 centigrade. December was warmer, January cooler and February warmer than average. Rainfall for these crucial months was only 10mm below our long-term average, so conditions could not be described a particularly dry. The rain which fell was in more regular very small amounts however, raising humidity and creating botrytis pressure. Our organic use of "good" Trichoderma funguses to attack botrytis was fortunately highly effective and we experienced no detrimental effect on what turned out to be exceptional grape quality. Altogether 2017 was an excellent vintage for us, with pure, fine, particularly classic, elegant wines with marked minerality.

Wine Style

Fresh, vibrant, perfumed Sauvignon blanc, filled-out and enriched with a carefully judged unwooded Chardonnay component, make this a beautifully balanced and highly versatile wine. More than two decades of family experience have gone into this unique blend.