



HOUSE OF TOWNEND

Ashbourne Sandstone

Price	£19.99
Code	ASHB001

This is an innovative blend that captures the most beautiful possible expression of the sandstone-derived soils in the Hemel-en-Aarde Valley.

Tasting Notes:

A blend of 3 grape varieties, this wine focuses on minerality, salinity and natural acidity to offer a truly refreshing tasting.





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Specification	
Vinification	FERMENTATION AND MATURATION: Sauvignon blanc in Terracotta Amporae, Nomblot Egg And Ceramic Egg, Semillon in neutral oak barrels, Chardonnay in Terracotta Amphorae and neutral oak barrels - for 5 months
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	South Africa
Region	Hemel-en-Aarde Valley
Type	White Wine
Grape Mix	58% Sauvignon Blanc, 26% Chardonnay, 16% Semillon
Genres	Vegan, Vegetarian
Vintage	2023
Style	Dry
Body	Soft, fruity and aromatic
Producer	Ashbourne Wines
Producer Overview	Ashbourne Wines 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 pioneered Pinotage plantings in the Hemel-en-Aarde Valley and was identified as one of South Africa's 4 "producers on the cutting edge" in the Wine Spectator earning a place on their Top 100 wines of the year
Closure Type	Cork
Food Matches	Delicious with herby roast chicken with asparagus.
Press Comments	93 Points - Tim Atkin, June 2022