

FAMILY WINE MERCHANTS SINCE 1906

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 Hemelen-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 | |
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| 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 |
| Туре | White Wine |
| Grape Mix | 58% Sauvignon Blanc, 26% Chardonnay, 16% Semillon |
| Genres | Vegan, Vegetarian |
| Vintage | 2023 |
| Style | Dry |
| Body | Soft, fruity and aromatic |
| Producer | Asbourne 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 |
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