



## 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	
<b>Vinification</b>	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
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	South Africa
<b>Region</b>	Hemel-en-Aarde Valley
<b>Type</b>	White Wine
<b>Grape Mix</b>	58% Sauvignon Blanc, 26% Chardonnay, 16% Semillon
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Soft, fruity and aromatic
<b>Producer</b>	Ashbourne Wines
<b>Producer Overview</b>	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
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Delicious with herby roast chicken with asparagus.
<b>Press Comments</b>	93 Points - Tim Atkin, June 2022