

2019
ASHBOURNE

SAUVIGNON BLANC
CHARDONNAY

WINE OF ORIGIN WALKER BAY

ALCOHOL: 13.60%
ACID: 5.90 g/l
PH: 3.37
RESIDUAL SUGAR: 2.5 g/l
BARREL MATURATION: None
YIELD: 36.2 hl/ha, 5.8 t/ha
BLEND COMPOSITION: Sauvignon Blanc 86% Chardonnay 14%
FRUIT ORIGIN: Hemel-en-Aarde Valley 70% Walker Bay 30%
PRODUCTION: 9,942 cases of 12 bottles equivalent
ADDITIONAL INFORMATION: This wine is vegan.

Release Date – November 2019



Growing Season

Exceptional quality and record low yields characterize 2019. Sauvignon blanc yields were 52% down, and Pinotage yields were 65% down. And the Sauvignon blanc ripened a little unevenly and unusually early. The Pinotage is mainly concentrated without being too dense or heavy. The Sauvignon blanc has a beautiful vinosity, and saline minerality and true to Ashbourne is not too fruit-driven. Our Semillon performed unusually well, with yields up 36%. Once again, it shows a tight mineral center with viscous edges.

Overall the vintage was a colder than 2017 and even 2018, with an average maximum temperature for Dec, Jan, Feb, Mar of 24.5 Centigrade (versus an equivalent long term average for Burgundy of 24.8 Centigrade). Rainfall was lower than average for Spring and during harvest but occurred in frequent small amounts causing sustained high humidity. Fortunately, our organic treatments proved highly effective against the resulting downy and powdery mildew threat. And the day after harvest finished, the severe rains began - some luck at least! We had the highest March rainfall in 21 years. Record low production and some challenges, but the 2019's have a deep, concentrated, refined beauty.

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.