

ASHBOURNE, HEMEL-EN-AARDE,
SOUTH AFRICA

MENTZENDORFF
wine shippers since
1858

ASHBOURNE PINOTAGE

Ashbourne

DETAILS OF PRODUCTION

Named after Anthony Hamilton Russell's great, great grandfather, Lord Ashbourne, who was Lord Chancellor for Ireland in the late 1800's, Ashbourne is now a 100% Pinotage sourced from a beautiful property in the Hemel-en-Aarde Valley on the eastern border of Hamilton Russell Vineyards. This Pinotage has been 100% barrel matured for 10 months in 400 litre barrels and 6 months in neutral 2000 litre Foudre. Exceptional quality and record low yields characterise the 2019 vintage. Pinotage yields were 65% down. The Pinotage was particularly concentrated without being too dense or heavy. Overall the vintage was cooler than 2017 and even 2018. Rainfall was lower than average for Spring and during harvest, but occurred in frequent small amounts causing sustained high humidity. Fortunately, organic treatments proved highly effective against the resulting downy and powdery mildew threat.

TASTING NOTES

From the maiden release in 2001, this benchmark wine has redefined South Africa's own red grape variety, Pinotage, with its classic, refined styling and unique complex character. This is a wine unlike anything else, intense, rich and savoury with a beautiful underlying minerality.

HOW TO SERVE

Drink with grilled red meats, pizza, pasta and charcuterie.

"MADE WITH THE TOUCH OF TOP PINOT NOIR PRODUCER, EMUL ROSS'S PINOTAGE IS ONE OF THE MOST NUANCED AND COMPLEX IN THE CAPE. FLORAL, RACY AND NUANCED, WITH DELICATE TANNINS, WILD STRAWBERRY AND POMEGRANATE FRUIT, SOME PEPPER SPICE FROM PARTIAL STEM ADDITION AND A FINE, TAPERING FINISH. BRAVO!" 96 POINTS

TIM ATKIN MW, 2021 SOUTH AFRICA REPORT
ASHBOURNE PINOTAGE 2019

VINTAGE

2019

STYLE

Red

BLEND OF GRAPES

100% Pinotage

ALCOHOL

13,38%

RESIDUAL SUGAR

1.90 g/l

