

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. A standout feature of the 2020 vintage was phenolic ripeness at lower alcohol than usual, combined with low sugar to alcohol conversions for the fermentations. A highly positive situation. So despite lower alcohol, the Pinotage is deep, and intense, with a beautiful fine-grained structure. A year with weather challenges that did not prevent our team from achieving an exciting outcome.

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.

VINTAGE

2020

STYLE

Red

BLEND OF GRAPES

100% Pinotage

ALCOHOL

12.9%

RESIDUAL SUGAR

1.2 g/l

