

ASHBOURNE, HEMEL-EN-AARDE,
SOUTH AFRICA

MENTZENDORFF
wine shippers since
1858

SANDSTONE

Ashbourne

DETAILS OF PRODUCTION

Anthony Hamilton Russell suspended production of the Sandstone in 2011 to focus on creating an earlier drinking and brighter style, which he has been successful at doing. This is an innovative white blend that captures the most beautiful possible expression of the sandstone-derived soils in the Hemel-en-Aarde Valley. The Sauvignon Blanc is fermented in Terracotta Amporae, Nomblot Egg and Ceramic Egg, Semillon in neutral oak barrels and Chardonnay in Terracotta Amphorae and neutral oak barrels for 5 months. This stellar vintage was later and cooler than usual. The 2021 wines stand out for their complex, layered elegance, purity and mineral liveliness.

TASTING NOTES

Free by design of excessively dramatic varietal fruit, the focus of the wine is on bright, hard minerality, salinity and vibrant natural acidity, coated by a full and gentle viscosity derived from a unique endemic yeast and the method of vinification, not from high alcohol. Nearly three decades of family experience have gone into this blend.

HOW TO SERVE

Great for an al fresco summer dinner party. This wine pairs well with seafood, summer salads and asparagus.

“A CUVÉE THAT SETS OUT TO PROMOTE WHAT CAN BE ACHIEVED USING VARIETIES FROM THE SANDSTONE-DERIVED SOILS OF HEMEL-EN-AARDE. A WILD-YEAST-FERMENTED BLEND OF SEMILLON AGED IN NEUTRAL BARRELS FOR FIVE MONTHS, SAUVIGNON BLANC FERMENTED IN TERRACOTTA AMPHORAE THEN AGED IN CERAMIC EGGS, AND CHARDONNAY AGED IN AMPHORAE AND OAK BARRELS FOR FIVE MONTHS. EVERY YEAR THIS BLEND SEEMS TO GET BETTER: IT’S FRESH, MINERAL AND LONG, WITH HINTS OF ACACIA ON THE SMOOTH, TEXTURED, CONCENTRATED PALATE.” 92 POINTS

ANDY HOWARD MW, DECANTER, 15TH MARCH 2022
ASHBOURNE SANDSTONE 2021

VINTAGE

2021

STYLE

White

BLEND OF GRAPES

58% Sauvignon Blanc
26% Chardonnay
16% Semillon

ALCOHOL

13.45%

RESIDUAL SUGAR

1.90 g/l

