

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. Apart from cold, wet, early season clay soils inhibiting shoot growth, and a few heat spikes creating the potential for sunburn, the vintage proceeded smoothly and delivered beautiful, generous, textured wines.

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.

VINTAGE

2022

STYLE

White

BLEND OF GRAPES

51% Sauvignon Blanc
24% Chardonnay
25% Semillon

ALCOHOL

13.3%

RESIDUAL SUGAR

1.9 g/l

