

ASHBOURNE, HEMEL-EN-AARDE,  
SOUTH AFRICA

MENTZENDORFF  
*wine shippers since*  
1858

## SANDSTONE

*Ashbourne*

### DETAILS OF PRODUCTION

Despite slightly later bud-break for Sauvignon blanc, ripening was just over one week earlier in 2023. Later ripening sites were at risk from significant late February and March rains, but careful in-vineyard selection enabled us to bring only the best grapes to the cellar. At 24.18 centigrade for the average maximum temperatures for the 4 “hottest” months (Dec, Jan, Feb, Mar) building up to and during harvest, 2023 was one of our coolest years on record. Burgundy for the equivalent period has an average of 24.66 Centigrade. For those lucky enough to harvest before the substantial late season rains 2023 produced vibrant energetic wines with wonderful natural acidity.

### TASTING NOTES

This is an innovative white blend that captures the most beautiful possible expression of the sandstone-derived soils in the Hemel-en-Aarde Valley. 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

2023

#### STYLE

White

#### BLEND OF GRAPES

67% Sauvignon Blanc

22% Chardonnay

11% Semillon

#### ALCOHOL

12.80%

#### RESIDUAL SUGAR

1.70 g/l

