

# REVIEWS & ACCOLADES

## 2019 Piccadilly Valley

### Chardonnay

ASHTON HILLS VINEYARD



**The Wine Front, Mike Bennie - NOVEMBER 2020**

#### 92 POINTS

"At \$35 chardonnay, this is spot on. The \$35 chardonnay price point needs some flavour, some fireworks, not too much, not that flinty firework stuff, it needs crisp acidity for warm days but flavour for cooler ones. It needs to be BBQ friendly as it does present on Super Yachts to dress up a cheap host paying too much for the rental. It has to punch loud but with restraint. It needs stone fruits met by the faintest honey butter character. It needs a hit of flavour and then to thin out into tangy freshness. The thinness drops the impression for a critic but the freshness works for the sauvignon blanc/riesling lover shoehorned into a chardonnay on Friday night drinks in the office. There's glide and faint oak for the fancy set, nougat-and-cinnamon bun for the regular folk. It does all this, does it well, tastes delicious, refreshes and delights. It doesn't deliver a hell of a lot of complexity, but it does cool and crisp and flavour spot on."

**James Halliday Wine Companion, James Halliday - AUG 2020**

#### 95 POINTS

"It's downright unreasonable that Ashton Hills, with its over-large tennis court vineyard in the Piccadilly Valley, should be able to make stunning Pinot Noirs (Reserve, Estate and varietal, contract-grown), Chardonnay and a Riesling to die for. The Chardonnay is matured for 9 months in new and used French oak."

**James Suckling Adelaide Hills Report, Nick Stock - JULY 2020**

#### 92 POINTS

"This has a gently flinty nose that is focused around lemons and white peaches with fresh, nutty oak. The palate is fresh and lively with peach sorbet-like texture and bright, zesty acidity on the finish. Drink or hold. Screw cap."

**The Wine Front, Mike Bennie - MAY 2020**

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