

A | S | H | T | O | N | H | I | L | L | S | V | I | N | E | Y | A | R | D

“The most distinguished site in South Australia for Pinot Noir; Stephen’s unremitting attention to detail has made Ashton Hills the one Grand Cru of the state.” – James Halliday



2020 PICCADILLY VALLEY PINOT NOIR

The 2020 Piccadilly Valley Pinot Noir is a blend of fruit from a few of the neighbours as well as a contribution from de-classified Ashton Hills Reserve/ Estate parcels. Stephen George has taken great interest in applying his winemaking approach to parcels from elsewhere within the Piccadilly Valley and seeing how the wines compare with those from the Ashton Hills vineyard. The resulting blend benefits from varied fruit character and vineyard expression, while maintaining the fine tannin structure that is typical of the Ashton Hills style.

GROWING SEASON

Flowering in Piccadilly Valley is relatively late owing to the cool climate, and we were lucky to flower during a warm window, however, combined with a dry season, yields were still compromised, as they were across the state. Although in short supply, quality was excellent and the clean fruit ripened in mild conditions showing good colour, flavour and concentration.

BOUQUET

Lifted fresh red and black fruits, layered with autumnal notes and spice from some whole bunch fermentation.

PALATE

Juicy and red fruited, with a plush and supple palate. There is a hint of spice and fresh herbs from the whole bunch component and the mouthwatering natural acidity and fine tannins result in a textural and long lasting finish.

FOOD MATCH

Crispy-skin Duck with Blood Plum Sauce.

VINIFICATION

Grapes were handpicked, keeping individual clones separate in small open fermenters. Some whole bunch fruit (40%) was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment). Each clonal parcel was basket pressed and filled to seasoned French oak barriques with full solids. All barrels were kept on lees to build palate, body and complexity. They were racked and blended just prior to bottling.

CELLARING

Drink now or cellar for five years for further complexity.

TECHNICAL DETAILS

ALC 13.5%

*Enjoy,
Stephen George & Liam Van Pelt*

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