

# 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*



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## 2020 ESTATE PINOT NOIR

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*The Estate Pinot Noir is sourced purely from our five preferred clones on the estate. The fruit is de-stemmed via a small, customised, gentle de-stemmer that keeps as many whole berries as possible. Some whole bunches are included, the percentage varying according to the style of the vintage. After fermentation, the fruit is basket pressed direct to a combination of old and new French oak barriques. The wine is made without any additions until bottling.*

### 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 red cherry, plum and quince are matched with some whole bunch spice and hints of savoury, earthy notes.

### PALATE

The palate features crunchy red cherry and cranberry notes which are framed with lovely natural acidity and long fine tannins. A beautifully textured wine with plush, persistent length and a long savoury finish.

### FOOD MATCH

Porcini Risotto topped with crispy sage and brie.

### VINIFICATION

Grapes were handpicked, keeping individual clones separate in small open fermenters. Some whole bunch fruit (30%) 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 a combination of new and 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 around five years for further complexity.

### TECHNICAL DETAILS

ALC 13.5%

*Enjoy,*

*Stephen George & Liam Van Pelt*

### **Ashton Hills Vineyard**

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