

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

The relationship with Ashton Hills and the Cemetery Block began in 1998 with a handshake between the late Jim Grigg and Ashton Hills founder Stephen George. The Cemetery Block, now meticulously cared for by his son and daughter-in-law, Jamie and Jenny, is located just down the hill from the Ashton Hills Estate in the Piccadilly Valley and is planted to the MV6 and 114 clones. With a lower altitude and a warmer aspect, it often produces a richer expression of pinot noir.



2020 GROWERS SINGLE VINEYARD PINOT NOIR

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

Initial punchy herbaceous notes give way to an elegant perfume of spice, dark fruits, anise and licorice.

PALATE

Sitting behind the initial burst of red fruits are layers of fresh herbs, Indian spice and autumnal notes. Layers of tannin are balanced beautifully with the slippery natural acidity which provides a complex and savoury finish.

FOOD MATCH

Crispy Pork Belly with Autumn Vegetables.

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, while 10% of the wine spent 4 weeks on skins to build the tannin profile. 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*

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