

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

“The one Grand Cru of the state.” – James Halliday



2021 RESERVE CHARDONNAY

A limited release chardonnay sourced exclusively from the Piccadilly Valley sub-region of the Adelaide Hills, home of Ashton Hills. The Piccadilly Valley is the coldest and wettest part of the region, ideal growing conditions for Chardonnay. Ferment was sparked by indigenous yeasts and the wine matured in a combination of new and used French oak for nine months.

GROWING SEASON

2021 was widely considered to be an excellent vintage across South Australia and the Piccadilly Valley was no exception with healthy, balanced vines producing a crop with impressive flavour and concentration. Ideal conditions at flowering allowed good fruit set and several rain periods in late January/early February ensured adequate soil moisture levels, optimum conditions for berry development. The final stages of ripening were slowed by cool temperatures, resulting in ideal conditions for flavour development.

BOUQUET

Initially a restrained nose, it opens to a harmonious mix of white peach and florals. There's a hint of sea spray and reduction that is wrapped in fine French oak.

PALATE

Glimpses of white peach, Jasmin and lemon curd feature on the palate. The feature of this wine is the integration of the powerful fruit profile, mouth-watering acidity and talcy phenolics. A wine that is built for power, precision, and elegance.

FOOD MATCH

Crispy pork belly with charred asparagus and potato velouté.

VINIFICATION

Grapes were handpicked, chilled and gently pressed to a mix of new and used French oak, where fermentation was sparked by indigenous yeasts. The wine was aged on full lees, with regular stirring to promote texture, for nine months. This wine is a barrel selection, built for power and elegance, the hallmarks of great Chardonnay. Only 120 dozen produced.

CELLARING

The wine will drink well upon release and reward careful cellaring for 10 years or more.

TECHNICAL DETAILS

ALC 12%

*Enjoy,
Liam Van Pelt*

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