

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 GROWERS SINGLE VINEYARD 'SPRIGG ROAD' PINOT NOIR

In 1998 Alan, Duncan and Nick Dean planted a 1.5-hectare parcel of Pinot Noir on their Sprigg Road property in the Piccadilly Valley. As is the case with so many vineyards in the region, Ashton Hills included, the block was historically a market garden and being east facing at an altitude of 540m, was the perfect site for the D5V12 clone. In 2018 an opportunity arose for Ashton Hills to secure a parcel of the prized Pinot Noir which is tended by Alan Dean. Since then, it has been an outstanding component of the Piccadilly Valley Pinot Noir. In 2021, the Sprigg Road vineyard produced exceptional fruit, notable for its concentration and aromatic intensity which was evident right from fermentation and justified a single vineyard bottling.

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

Tea, sarsaparilla, and Indian spice sit atop lifted blue fruits, cherry and cranberry.

PALATE

Blue fruits and plum continue on the palate with the use of 60% whole bunches providing defined structure. The plush fruit profile, and soft grainy tannins are integrated perfectly with mouth-watering acidity, providing a long textured finish.

FOOD MATCH

Ginger and soy roast chicken with greens.

VINIFICATION

Grapes were handpicked, keeping individual blocks separate in small open fermenters. Some whole bunch fruit (60%) was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment) and each parcel was basket pressed directly to a combination of new and seasoned French oak barriques and puncheon with full solids. All barrels were kept on lees to build palate weight, body, texture, 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%

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