# 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*

## 2016 ESTATE PINOT NOIR

*The Estate Pinot Noir is traditionally sourced purely from our five preferred clones. The fruit is destemmed via a small, customised, gentle destemmer that keeps as many whole berries as possible. After ferment, the fruit is then basket pressed, and the wine is made without any sulphur additions until bottling. Some whole bunches are included, and the percentage varies according to the style of the vintage. The pinot is then matured in a combination of old and new French barriques prior to bottling.*

### GROWING SEASON
The 2016 growing season in the Adelaide Hills started early and was over in a flash. A warm spring resulted in great flavour development and early flowering, with stronger than average yields hand-thinned to maximise fruit flavour and concentration.

### VINEYARDS
Sourced from the Ashton Hills estate. The 2016 Estate Pinot Noir is made from four clones: 57% from D5V12 , 23% from Martini, 13% from 777 and 7% from MV6.

### MATURATION
The 2016 Estate Pinot Noir was matured in a combination of 20% new François Frères and seasoned French oak.

### VINIFICATION
Grapes were handpicked, keeping individual clones seperate in small open fermenters. Some whole bunch fruit 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 barrels with full solids. All barrels were kept on lees to build palate, body and complexity and racked off lees just prior to bottling, without filtration.

### CELLARING
Drink now or cellar for 5 - 10 years for further complexity.

*Enjoy,*
*Stephen George & Paul Smith*