

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 RESERVE PINOT NOIR

Following the maturation period, a few barrels are carefully selected as being the “best of the best”, to bring out the finest expression of pinot noir from the estate and with the potential for significant ageing. The Reserve is the pinnacle of the range showing lifted perfume notes, and a depth of flavour, character and length that should live beyond 10 years in the bottle. While displaying many of the traits associated with the Estate Pinot Noir, the Reserve traditionally sees 30% of new oak and tends to carry greater weight and structure, providing the “bones” for extended cellaring. By its nature, quantities are very limited from each vintage.

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. All five estate clones made the grade for the 2016 vintage of Reserve with 40% from the two Martini clones, 30% from D5V12, 20% from 777 and 10% from MV6.

MATURATION

Like previous vintages, one third of the 2016 Reserve Pinot Noir was matured in new François Frères oak barrels.

VINIFICATION

Grapes were handpicked, keeping individual clones separate 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 10 years for further complexity.

*Enjoy,
Stephen George & Paul Smith*

Ashton Hills Vineyard

PO Box 145, McLaren Vale SA 5171

+61 8 8390 1243

cellardoor@ashtonhills.com.au

