

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 PICCADILLY VALLEY PINOT NOIR

The Piccadilly Valley Pinot Noir is a blend of fruit from the Ashton Hills vineyard, Grigg’s Cemetery Block (right next to the quaint graveyard in the neighbouring township, Uraidla) and the Blefari Bickles Rd Vineyard, about 1km south west of Ashton Hills. Stephen George has long-barboured an ambition to, “showcase Grigg’s fruit and to assess the influence our fruit has on the blend.” The result is typically a medium bodied palate with the influence of Cemetery Block providing juicy fruit from the warmer clime, along with silky texture and fine structured tannins that are typical of the Ashton Hills Vineyard.

GROWING SEASON

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

VINEYARDS

The 2016 Piccadilly Valley Pinot Noir was sourced predominantly from the Ashton Hills Vineyard and then blended with small parcels from Grigg’s Cemetery Block in Uraidla and the Blefari Bickles Rd Vineyard, about 1km south west of Ashton Hills. There are five different clones contributing to the blend.

MATURATION

This latest vintage is matured in seasoned French oak, and spends 10 months total in barrel.

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.

CELLARING

Drink now or cellar for five years.

*Enjoy,
Stephen George & Paul Smith*

Ashton Hills Vineyard

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