

# 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*



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## 2019 ESTATE RIESLING

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*This wine is sourced from a tiny 0.34 hectare plot on the Ashton Hills Vineyard, where Stephen George planted eight rows of riesling in 1982. From these 1200 vines a small-batch wine is produced – very limited in availability, but remarkable for its distinct and unique expression of variety and site.*

### GROWING SEASON

A very dry winter, cold spring and record dry growing season were not ideal conditions in the lead up to the 2019 vintage. However, flowering during a warm window in spring and judicious watering to replace a little of the rainfall deficit resulted in a surprisingly good crop. Quality was excellent, benefitting from our usual cold nights which enable retention of grape acid. Warm days meant advanced flavour development.

### BOUQUET

Lime juice and fresh apples with hints of jasmine, lavender, fennel seed and dried herbs.

### PALATE

A balancing act between lemon, lime and Granny Smith apple fruit. Early fruit richness is supported by a citrus pith texture with an elegant acid line.

### FOOD MATCH

Butter poached Blue-Eye.

### VINIFICATION

Handpicked fruit from the Ashton Hills vineyard was crushed, destemmed and chilled en route to the airbag press. A gentle press cycle was used with only the free run component being kept for this small batch wine. Juice was fermented at cool temperatures and in typical style for this wine, a low level of natural, residual sweetness was maintained to complement the inherent flavour and texture of the Ashton Hills fruit.

### CELLARING

Drink now or over the next few years while the wine is fresh and zesty, or in eight to 12 years to enjoy complex, developed toasty flavours. At whatever stage, drink at cellar temperature, usually achieved after about 20 minutes in the fridge.

### TECHNICAL DETAILS

pH 2.90 T.A. 7.9g/L ALC 12.5%

*Enjoy,  
Stephen George & Paul Smith*

**Ashton Hills Vineyard**

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