

# 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*



## 2018 RESERVE PINOT NOIR

*The Reserve Pinot Noir is sourced purely from our five preferred clones. The fruit is de-stemmed via a small, customised, gentle de-stemmer that keeps as many whole berries as possible. After ferment, the fruit is then basket pressed, and the wine is made without any 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 2018 Adelaide Hills growing season was one of extremes. June was unusually dry, July very wet, bud burst was late and January and February were warmer than average. Despite this, a cool March led to a usual vintage harvest date in the last third of the month. Cool days and nights at this time, plus lower than average yields in the Piccadilly Valley, also helped in the development of good concentration and excellent flavours.

### BOUQUET

Rich with dark cherries, raspberries and ripe tomatoes. Rose perfume notes, as well as hints of rosemary, truffles and charred oak.

### PALATE

Brimming with juicy red and blue fruits, along with caraway seeds and truffle oil. The fruit opulence is framed by length-defining tannins, with briary and stalky notes. Under these layers are also cinnamon, cloves and cigar-box. The texture is plush and extraordinarily generous with a very fine, chewy finish.

### FOOD MATCH

Roast lamb shoulder.

### VINIFICATION

Of the five clones available from our Estate, four made the cut for the 2018 Reserve - D5V12 (70%), 777 (10%), Martini (two clones, total 10%), and MV6 (10%). Grapes were handpicked, keeping individual clones separate in small open fermenters. 30% 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 French oak barrels with full solids. Burgundy seasoned and coopered French oak barriques, approximately half new, were assigned on the character and potential of individual parcels. All barrels were kept on lees to build palate, body and complexity. They were racked and blended just prior to bottling.

### CELLARING

Drink now or cellar for 10 years from release 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

