

A | S | H | T | O | N | H | I | L | L | S | V | I | N | E | Y | A | R | D

Crafted from Clare Valley fruit from only the best vintages, Stephen George's take on this cult style is one of the titans of the genre. Fruit has been sourced from revered Wendouree vineyards in the Clare Valley, with dry grown plantings dating back to 1919.



2013 SPARKLING SHIRAZ

GROWING SEASON

A particularly dry growing season in the lead-up to the 2013 vintage gave rise to smaller, open canopies. Two inches of rain in December was helpful for yields. Nevertheless, an early vintage produced low crops. The resultant fruit was of high quality and concentration.

BOUQUET

Blackberries, black cherries, plums and bright raspberry along with polished leather, Christmas cake spices, tar and earth.

PALATE

Dense, dark fruit and a wealth of fine tannins combine for a rich and textured effect. Savoury and maturation characters add layers to the palate. A remarkably fresh finish for a wine this complex, concentrated and long.

FOOD MATCH

Christmas brunch (if you can wait that long), or roast turkey with all the trimmings.

VINIFICATION

Open fermented and hand plunged, the dry shiraz base wine has then been aged in old, large format oak for four years. After blending, the wine was tiraged and refermented in bottle via méthode traditionnelle and disgorged after fifteen months.

CELLARING

From disgorging up to fifteen years from vintage (2019-2028).

TECHNICAL DETAILS

pH 3.55 T.A. 5.9g/L ALC 14%

*Enjoy,
Stephen George & Paul Smith*

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