

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



2019 ESTATE PINOT NOIR

The Estate Pinot Noir is sourced purely from our five preferred clones on the estate. The fruit is de-stemmed via a small, customised, gentle de-stemmer that keeps as many whole berries as possible. Some whole bunches are included, the percentage varying according to the style of the vintage. After fermentation, the fruit is basket pressed direct to a combination of old and new French oak barriques. The wine is made without any additions until bottling.

GROWING SEASON

Cold conditions at flowering resulted in low grape yields in the Adelaide Hills and throughout South Australia in 2019. However, the high altitude of the Piccadilly Valley ensures late flowering and the spring of 2018 provided a warm window late in the season bringing average yields to the sub-region. Quality was excellent owing to dry conditions which meant there were no disease or pest issues and all batches of pinot noir showed strong colour, concentration and flavour.

BOUQUET

Lifted red cherry, plum and fig are matched with florals and baking spices as well as hints of savoury, earthy notes.

PALATE

The palate features red cherry and cranberry notes which are framed with lovely natural acidity and long fine tannins. A beautifully textured wine with plush, persistent length.

FOOD MATCH

Pea, Prosciutto & Goat’s Cheese Risotto

VINIFICATION

All five of the clones available on our estate feature in this wine, with the two Martini clones heading the list at 36%, 777 at 32% and a smaller contribution from D5V12 and MV6. Grapes were handpicked, keeping individual clones separate in small open fermenters. Some whole bunch fruit (30%) 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 a combination of new and seasoned French oak barriques with full solids. All barrels were kept on lees to build palate, body and complexity. They were racked and blended just prior to bottling.

ALC 13.5%

CELLARING

Drink now or cellar for around five years for further complexity.

*Enjoy,
Stephen George & Liam Van Pelt*

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