

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 RESERVE PINOT NOIR

The Reserve 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

Aromas of black cherry and plum are entwined with lovely savoury, autumnal notes. The darker fruits are accentuated by the subtle use of French oak which results in a powerfully fragrant nose.

PALATE

The concentrated palate features juicy dark fruits, and brooding earthy notes. The charry French oak sits quietly in the background and layers of fine tannin provide a supple and long finish.

FOOD MATCH

Steak frites with bearnaise sauce.

VINIFICATION

All five of the clones available on our estate feature in this wine, with D5V12 heading the list at 60%, followed in decreasing order by our two Martini clones, 777 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 (33%) 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 10 years from release for further complexity.

*Enjoy,
Stephen George & Liam Van Pelt*

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