

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



2020 ESTATE RIESLING

This wine is sourced from a tiny 0.39 hectare plot on the Ashton Hills estate, where Steven George planted eight rows of riesling in 1982. From these 1032 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

2020 was a challenging season with poor flowering and low rainfall reduced yields due to small bunches and berries. However, yield and quality often have an inverse relationship, as was the case in 2020. The usual cool nights enabled retention of natural acid while warm days ensured maximum flavour development.

BOUQUET

Lifted florals, jasmine, bath salts and lime juice dominate the fine and focused nose.

PALATE

Lemon rind and lime juice glide across the fine, pure palate. A persistent and zesty acid line is balanced perfectly with a hint of natural sweetness and finishes with a dusting of talcy phenolics.

FOOD MATCH

Thai Green Papaya Salad.

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 sugar was retained to complement the inherent flavour and texture of the Ashton Hills estate fruit.

ALC 12.0%

CELLARING

Drink now or over the next few years while the wine is fresh and zesty or in around 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.

Enjoy,

Stephen George & Liam Van Pelt

Ashton Hills Vineyard

PO Box 145, McLaren Vale SA 5171

+61 8 8390 1243

cellardoor@ashtonhills.com.au

