

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



2021 PICCADILLY VALLEY VINTAGE ROSÉ

Pinot Noir fruit for the Ashton Hills Vintage Rose is sourced from a single vineyard lying in the Piccadilly Valley – a particularly cool, wet and humid part of the Adelaide Hills. An area well-suited to producing crisp, finely-flavoured sparkling wines

GROWING SEASON

The 2021 growing season kicked off perfectly with excellent winter rainfall, followed by moderate temperatures during flowering which ensured good fruit set. A relatively mild December and January allowed fruit to ripen in excellent conditions ensuring full development of flavour in the fruit.

BOUQUET

A complex mix of red apple, white nectarine and lifted florals are supported by notes of fresh baked shortbread.

PALATE

The vibrant palate begins with notes of strawberry and raspberry and is layered with hints of brioche, a result of the time spent on lees. A low dosage was used to keep the wine fine and focused.

FOOD MATCH

Fresh Coffin Bay oysters with shallot vinaigrette.

VINIFICATION

Hand-picked fruit was chilled before gentle, whole bunch pressing. Fermented in tank, the colourless pinot noir base wine was then assembled and tiraged, refermenting in bottle via méthode traditionnelle and disgorged after three years. The attractive salmon hue was achieved by including a small amount of dry pinot noir table wine at dosage, further enhancing the depth of colour, flavour and texture.

CELLARING

Freshly disgorged or up to eight years from vintage. Serve chilled.

TECHNICAL DETAILS

ALC 12.5%

Enjoy,
Liam Van Pelt