

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

2023 PICCADILLY VALLEY CHARDONNAY



This Chardonnay is sourced exclusively from the Piccadilly Valley sub-region of the Adelaide Hills, home of Ashton Hills. The Piccadilly Valley is the coldest and wettest part of the region, ideal growing conditions for Chardonnay. Ferment was sparked by indigenous yeasts and the wine matured in a combination of new and used French oak for nine months.

GROWING SEASON

For the second year in a row the Piccadilly Valley growing season resulted in reduced yields. The long, cool and wet winter pushed into December affecting flowering and a cooler than average start to the year meant the small bunches and berries needed well into March/April to reach maturity.

BOUQUET

Aromas of yellow peach, jasmin and white stonefruits.

PALATE

The palate is brimming with green mango, peach and nashi pear with a hint of cashew from the subtle touch of French oak.

VINIFICATION

Ferment was sparked by indigenous yeasts and the wine aged in French oak both old and new for nine months.

CELLARING

The wine will drink well upon release and reward careful cellaring for five years or more.

TECHNICAL DETAILS

ALC 12%

*Enjoy,
Liam Van Pelt*

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