

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 RESERVE CHARDONNAY

A limited release chardonnay 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

Lifted florals with white peach and green melon. An extra layer of yoghurt, beeswax, cashew and buttered brioche provide a complex and enticing aroma.

PALATE

The palate is fine, tight and focused. Layers of stonefruit and kiwi are balanced with a harmonious acid profile. The pithy phenolics and tight structure indicate its best is yet to come.

VINIFICATION

Ferment was sparked by indigenous yeasts and the wine aged in French oak both old and new for nine months. This wine is a barrel selection, built for power and elegance, the hallmarks of great Chardonnay.

CELLARING

The wine will drink well upon release and reward careful cellaring for up to 10 years.

TECHNICAL DETAILS

ALC 12%

*Enjoy,
Liam Van Pelt*

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