

REVIEWS & ACCOLADES

2023 Piccadilly Valley

Chardonnay

ASHTON HILLS VINEYARD



The Global Chardonnay Masters, 2024

SILVER

JamesSuckling.com, NOV 2024

94 POINTS

“Very minerally and precise, with aromas of melon peel, flint and grapefruit rind. The palate has electric acidity from this cool vintage, with some generous texture on the mid-palate coming from battonage in barrel. Notes of lime zest, yellow apples and slate with a saline edge. A laser beam that will soften in time. Drink or hold. Screw cap.”

Robert Parker, Erin Larkin, SEP 2024

95 POINTS

“The 2023 Piccadilly Valley Chardonnay leads with crushed nuts and yellow peach, brine and crushed shells, white nectarine and green apple. On the palate, the wine is creamy and totally pleasurable to drink: it feels good in the mouth. This flows in rivulets of flavor across the palate, with a skein of tarragon and shaved fennel through the finish. The fruit for this wine was sourced from three vineyards in the Piccadilly Valley: Bowhouse, Woods Hill and Virgara. It was handpicked, whole-bunch pressed to French oak puncheons and barriques and then matured on solids for nine months prior to bottling. This is a charming wine here, highly recommended. 12% alcohol, sealed under screw cap.”

Halliday Wine Companion, Mike Bennie, APR 2024

93 POINTS

“From a suite of neighbouring vineyards, both growers and some (most) under the care of Ashton Hills. Crisp and bright, lively and fresh, a lighter iteration of the variety but not without mettle of savouriness, textural nuance and impressive length. Offers up scents of green apple, ginger and arrow-root biscuits, lime, woody spices and faint mushroom notes. The palate lines up similar descriptors and delivers light creaminess with some chalky follow-through and a pleasing pink grapefruit twist through the minerally, briny finish. Classy wine from a tricky year.”

