

# 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*



## 2024 ESTATE PINOT NOIR

The Estate Pinot Noir is sourced purely from our six preferred clones on the estate. The fruit is de-stemmed via a small, customised, gentle de-stemmer that keeps as many whole berries as possible. Some whole bunches are included, the percentage varying according to the style of the vintage. After fermentation, the fruit is basket pressed direct to a combination of old and new French oak barriques. The wine is made without any additions until bottling.

### GROWING SEASON

The Piccadilly Valley was impacted by cool weather during flowering, resulting in reduced volumes for the 2024 vintage. A wetter than average December and January made way for a warm and dry February with excellent conditions for ripening. Consecutive hot days in the second week of March accelerated things and harvest was completed by March 12.

### BOUQUET

Fresh strawberries, stewed rhubarb, red fruits and wet earth entwine with a lifted floral perfume. Complexing woody spice is woven with root vegetable, with faint hints of five spiced mushroom broth.

### PALATE

Red cherry, fresh raspberry and dark pastille lolly are layered with forest floor savoury notes. Fine tannins and a pristine acid line drive the wine across the palate to a classic peacock tail finish.

### FOOD MATCH

Traditional duck confit with roasted kipfler potatoes and radicchio salad.

### VINIFICATION

Grapes were handpicked, keeping individual clones separate in small open fermenters. Some whole bunch fruit (5%) was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment). Each clonal parcel was basket pressed directly to seasoned French oak barriques (1-2yrs) with full solids. All barrels were kept on lees to build palate weight, body, texture and complexity. They were racked and blended just prior to bottling.

### CELLARING

Drink now or cellar for around five years for further complexity.

### TECHNICAL DETAILS

ALC 13.5%

Enjoy,  
Liam Van Pelt