

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 RIESLING

This wine is sourced from a tiny 0.39 hectare plot on the Ashton Hills estate, where Stephen George planted eight rows of Riesling in 1982. From these 1032 vines a small-batch wine is produced – very limited in availability, but remarkable for its distinct and unique expression of variety and site.

GROWING SEASON

For the second year in a row, the Piccadilly Valley growing season resulted in reduced yields. The long, cool, wet winter pushed into December effecting flowering. A cooler than average start to the year meant the small bunches and berries did not ripen until March/April to reach maturity.

BOUQUET

A complex aromatic mix of white florals, finger lime, green apple and hint of Thai basil.

PALATE

Fresh citrus flavours burst on the palate and flow into textural elements of lemon-pith and bath salts. The pure vibrant acidity is tamed by a small amount of residual sugar, ensuring a long and flavoursome finish.

FOOD MATCH

Thai style crispy barramundi with chilli dressing and fresh herbs.

VINIFICATION

Handpicked fruit from the Ashton Hills vineyard was crushed, destemmed and chilled en route to the airbag press. A gentle press cycle was used with only the free run component being kept for this small batch wine. Juice was fermented at cool temperatures and in typical style for this wine, a low level of natural, residual sugar was retained to complement the inherent flavour and texture of the Ashton Hills estate fruit.

CELLARING

Drink now or over the next few years while the wine is fresh and zesty or in around eight to 12 years to enjoy complex, developed toasty flavours. At whatever stage, drink at cellar temperature, usually achieved after about 20 minutes in the fridge.

TECHNICAL DETAILS

ALC 12% RS 5g/L

*Enjoy,
Liam Van Pelt*

Ashton Hills Vineyard

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