

# 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 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 Burgundian oak for nine months.

### 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. The pristine fruit was hand harvested in the first week of March 2024.

### BOUQUET

Aromatics of yellow stone fruits and green melon atop Greek yoghurt with flashes of preserved lemon, subtle florals and fresh honeycomb.

### PALATE

Flavours of white nectarine and yellow peach entwined with green mango, creating an alluring fruit profile. The textural creamy palate is balanced with a crisp and focused acid line to provide a long and seamless finish.

### FOOD MATCH

Baked whole snapper with fresh herbs and garlic butter.

### VINIFICATION

Ferment was sparked by indigenous yeasts and the wine aged in Burgundian 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 13%

Enjoy,  
Liam Van Pelt