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“The one Grand Cru of the state.” – James Halliday



2024 PICCADILLY VALLEY PINOT NOIR

The 2024 Piccadilly Valley Pinot Noir is a blend of fruit from a handful of grower vineyards around the Ashton Hills estate. The resulting wine benefits from varied fruit character and vineyard expression, while maintaining the fine tannin structure that is typical of the Ashton Hills style.

GROWING SEASON

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 18.

BOUQUET

Intense cherry, dark plum and strawberry coulis with hints of nutmeg and cinnamon spice.

PALATE

Initially a burst of cherry compote and strawberry, the darker and denser palate is framed with fresh acidity and light dusty tannins. The palate is layered with notes of beetroot and forest floor providing a lovely depth and complexity to the wine.

FOOD MATCH

Duck, goat cheese and cherry crostini.

VINIFICATION

Grapes were handpicked, keeping individual clones and vineyards separate in small open fermenters. Some whole bunch fruit (6%) was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment). Each parcel was basket pressed directly to seasoned French oak barriques and puncheons 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 up to five years for further complexity.

TECHNICAL DETAILS

ALC 13.5%

Enjoy,
Liam Van Pelt