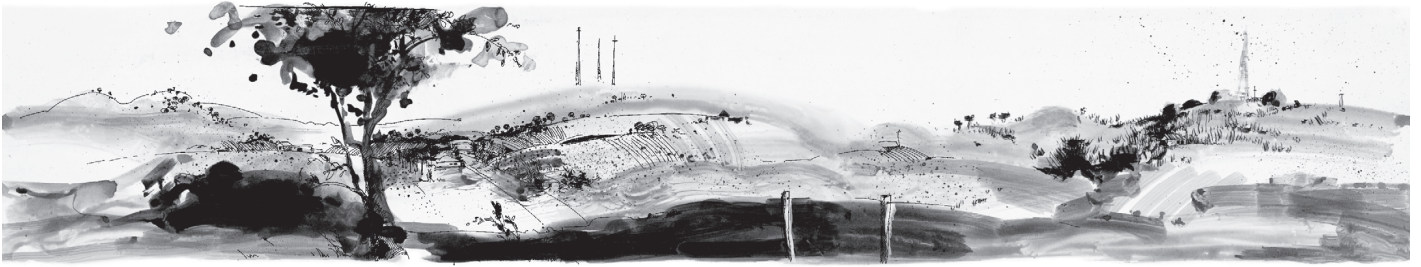


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“The one Grand Cru of the state.” – James Halliday

2024 RESERVE CHARDONNAY

A limited release chardonnay 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 French 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

Initially a mix of white florals, nectarine and lemon peel dominate the nose, with a hint of sea spray in the background. As the wine sits in the glass, notes of cashew, fennel seed and brioche appear creating an intense and complex aromatic profile.

PALATE

A wonderfully tense and powerful wine where pure white stone fruits, lemon curd and subtle savoury characters feature. The persistent and textural palate is framed with the hallmark acidity of great chardonnay creating a long and detailed finish.

FOOD MATCH

Pan seared scallops with pancetta and butter sauce.

VINIFICATION

Ferment was sparked by indigenous yeasts and the wine aged in Burgundian oak both old and new for nine months. This wine is a barrel selection, built for power and elegance, the hallmarks of great Chardonnay.

CELLARING

The wine will drink well upon release and reward careful cellaring for up to 10 years or more.

TECHNICAL DETAILS

ALC 13%

Enjoy,
Liam Van Pelt

