

REVIEWS & ACCOLADES

2024 Reserve

Chardonnay

A S H T O N H I L L S V I N E Y A R D



2025 James Halliday Australian Chardonnay & Cabernet Challenge - OCT 2025

GOLD, 95 POINTS

JamesSuckling.com, Ryan Montgomery - AUG 2025

GOLD, 96 POINTS

"A selection from the best barrels and parcels, bringing finesse and tension. Aromas of sliced lemons, struck match, grapefruit, citrus blossoms and crushed stones. The palate is tightly wound, with a generous core of fruit, striking acidity and a long and mineral-edged finish. Drink or hold. Screw cap."

Vinous, Angus Hughson - JUN 2025

GOLD, 95 POINTS

"The sophisticated 2024 Chardonnay Reserve instantly appeals with a highly complex opening of grapefruit, dried florals, cantaloupe and a strong backbone of oak and smoky lees. Creamy textures give way to a chalky acidity that tightens up the finish. The 2024 is very well pitched to enjoy over the medium term."

Halliday Wine Companion, Mike Bennie - MAY 2025

GOLD, 95 POINTS

"The wine is designated as 'Reserve' by virtue of three barrels (blended) from three separate vineyards in Piccadilly Valley. Wild fermentation is employed. A mix of old and new French oak barrels for maturation. It's got quite a bit of power and muscularity, smoky, sweet spices over lime, just-ripe nectarine, just-ripe pineapple, crystallised ginger, preserved lemon and cinnamon-crust apple pie. A cavalcade of character, well meshed, harmonious and with vivid drinkability. It's complex, layered and intense; more importantly, it feels high quality in all its elements. Serious chardonnay."

