ASHTON HILLS VINEYARD

"The one Grand Cru of the state." – James Halliday

2025 ASHTON HILLS ESTATE RIESLING

This wine is sourced from a tiny 0.39 hectare plot on the Ashton Hills Estate, where Steven 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

The 2025 vintage was one of the earliest on record across Australia, and the Piccadilly Valley was no exception. A warm tail end to winter promoted an early budburst and the continuing warm and dry weather meant that most of the fruit reached ripeness in early March instead of the typical early May.

BOUQUET

Fresh lemon zest and lifted white florals with a background of talcy bath salts.

PALATE

An energetic and pristine palate is layered with fresh citrus, home-made lime cordial and nashi pear. The crystalline acidity is framed with a hint of pithy citrus phenolics and a touch of residual sugar ensures the pure palate is long and flowing.

FOOD MATCH

Vietnamese vermicelli noodles with charred pork and nam jim dressing.

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 11.5%

Enjoy,
Liam Van Pelt

Ashton Hills Vineyard

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