

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



2025 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 2025 vintage was one of the earliest on record across Australia, and the Adelaide Hills 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 mid February instead of the typical mid March.

BOUQUET

Lifted white and yellow stonefruits, green melon and white florals mix with preserved lemon, beeswax, greek yoghurt and freshly baked pastries.

PALATE

The fresh and lively palate features white nectarine, green mango and lemon infused yoghurt. The pure acid line is framed with a pithy, phenolic texture that provides a long lasting finish.

FOOD MATCH

Charcoaled pork fillet with oven roasted root vegetables and pan juices.

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 12.7%

Enjoy,
Liam Van Pelt