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



2025 PICCADILLY VALLEY PINOT NOIR

The 2025 Piccadilly Valley Pinot Noir is a blend of fruit from our managed vineyards as well as selected growers in the Piccadilly Valley that share our grape growing philosophies. 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

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 late February instead of the typical early April.

BOUQUET

Red cherries, strawberry and raspberry compote leap from the glass. Lifted florals and a hint of green pepper spice from the whole bunch fermentation sit in the background.

PALATE

A delicious mix of strawberry, dark cherry and plum wash over the palate which is framed with fresh acidity and fine tannins. The juicy fruit profile is interwoven with subtle earthy notes to enhance complexity and depth.

FOOD MATCH

Roast free range chicken with anchovy butter and greens.

VINIFICATION

Grapes were handpicked, keeping individual clones and vineyards separate in small open fermenters. Some whole bunch fruit (15%) 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