

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 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 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

A complex mix of white peach, lemon peel and sea spray sit alongside savoury cheese rind and cashew nut.

PALATE

Tension and power play off mixing white and yellow stonefruits, with complex toasty elements. The tightly wound palate has flashes of citrus curd and subtle earthy notes creating an alluring and intriguing profile. The detailed and persistent pure acid line drives the wine across the palate for a long and effortless finish.

FOOD MATCH

Shellfish risotto topped with fresh shaved parmesan.

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 5 years or more.

TECHNICAL DETAILS

ALC 12.7%

Enjoy,
Liam Van Pelt

