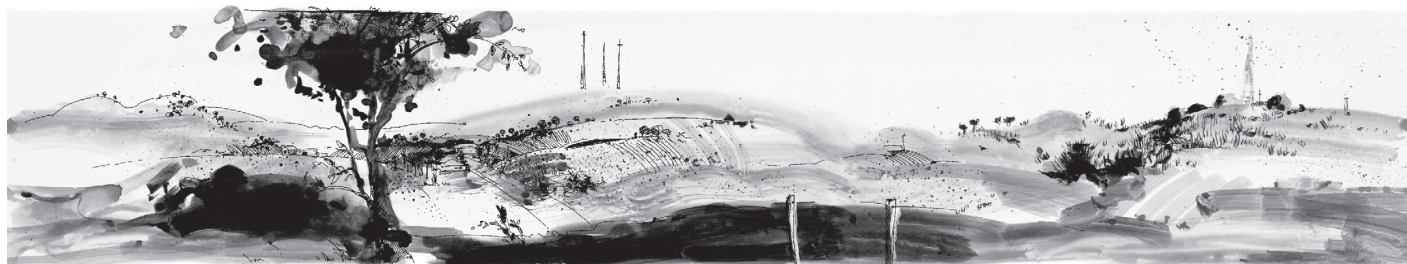


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“The one Grand Cru of the state.” – James Halliday



2025 RESERVE PINOT NOIR

The Reserve Pinot Noir is sourced purely from our six preferred clones on the estate. The fruit is de-stemmed via a small, customised, gentle de-stemmer that keeps as many whole berries as possible. Some whole bunches are included, the percentage varying according to the style of the vintage. After fermentation, the fruit is basket pressed direct to a combination of old and new French oak barriques. The finest barrels are selected to create the final blend.

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

Dark fruited, earthen woody spice, beetroot and sarsaparilla. Complexing black olive, pastille, beef stock and herb de Provence.

PALATE

Tightly coiled dense dark fruit, coal dust, black tea with a lively acid line. Finesse matched with power and defined structure to age gracefully into the future.

FOOD MATCH

Lebanese grilled meats with beetroot, pomegranate and Persian feta salad.

VINIFICATION

Grapes were handpicked, keeping individual clones separate in small open fermenters. Some whole bunch fruit (26%) was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment). Each clonal parcel was basket pressed directly to a combination of new (30%) and seasoned French oak barriques 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. The 2025 blend is comprised of D5V12 (62%), Martini (31%) and 777 (7%).

CELLARING

Drink now or cellar for up to 10 years for further complexity.

TECHNICAL DETAILS

ALC 13.5%

Enjoy,
Liam Van Pelt