

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



2021 ESTATE PINOT NOIR

The Estate Pinot Noir is sourced purely from our five preferred clones on the estate. The 2021 blend comprises of clones 777 (33%), D5V12 (33%), Martini (24%) and MV6 (10%).

GROWING SEASON

2021 was widely considered to be an excellent vintage across South Australia and the Piccadilly Valley was no exception with healthy, balanced vines producing a crop with impressive flavour and concentration. Ideal conditions at flowering allowed good fruit set and several rain periods in late January/early February ensured adequate soil moisture levels, optimum conditions for berry development. The final stages of ripening were slowed by cool temperatures, resulting in ideal conditions for flavour development.

BOUQUET

Subtle red fruits, quince and plum are balanced with savoury earthy notes and spice.

PALATE

The vibrant palate is dominated by strawberry and plum with hints of wet earth and spice in the background. A defined acid line and fine tannins provide a tight, structured palate that finishes with a dusting of soft, charry oak.

FOOD MATCH

Sweet duck legs with plums and star anise.

VINIFICATION

Grapes were handpicked, keeping individual clones separate in small open fermenters. Some whole bunch fruit (18%) was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment) and each clonal parcel was basket pressed directly to 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.

CELLARING

Drink now or cellar for around five years for further complexity.

TECHNICAL DETAILS

ALC 13.5%

*Enjoy,
Liam Van Pelt*

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