

A | S | H | T | O | N | H | I | L | L | S | V | I | N | E | Y | A | R | D

“The most distinguished site in South Australia for Pinot Noir; Stephen’s unremitting attention to detail has made Ashton Hills the one Grand Cru of the state.” – James Halliday



2018 ESTATE PINOT NOIR

The Estate Pinot Noir is sourced purely from our five preferred clones from the three hectare Ashton Hills Vineyard. The fruit is de-stemmed via a small, customised, gentle de-stemmer that keeps as many whole berries as possible. After ferment, the fruit is then basket pressed, and the wine is made without any additions until bottling. Some whole bunches are included, and the percentage varies according to the style of the vintage. The wine is then matured in a combination of old and new French barriques prior to bottling.

GROWING SEASON

The 2018 Adelaide Hills growing season was one of extremes. June was unusually dry, July very wet, bud burst was late and January and February were warmer than average. Despite this, a cool March led to a usual vintage harvest date in the last third of the month. Cool days and nights at this time, plus lower than average yields in the Piccadilly Valley, also helped in the development of good concentration and excellent flavours.

BOUQUET

Generous fruit is expressed as liqueur cherry with hints of strawberry and wild raspberry. There’s a whiff of sweet spices, white pepper, tomato leaf, roasted meat and thyme. Grilled mushrooms and a hint of toasted oak contribute to the aromatic richness.

PALATE

Ripe and succulent red fruits are balanced by fine cedar, undergrowth and earthy notes. There is a freshness throughout that provides balance to the remarkably plush and seductive mouthfeel.

FOOD MATCH

Roasted duck breast.

VINIFICATION

Of the five clones available from our estate, four made the cut for this wine with Martini heading the list at 50%, D5V12 at 20%, 777 at 20% and 10% from MV6. Grapes were handpicked, keeping individual clones separate in small open fermenters. 30% whole bunch fruit was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment). Each clonal parcel was basket pressed and filled to seasoned French oak barrels with full solids. All barrels were kept on lees to build palate, body and complexity. They were racked and blended just prior to bottling.

CELLARING

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

*Enjoy,
Stephen George & Paul Smith*

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