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"The one Grand Cru of the state." – James Halliday



2021 PICCADILLY VALLEY PINOT NOIR

The 2021 Piccadilly Valley Pinot Noir is a blend of fruit from a handful of grower vineyards around the Ashton Hills estate. 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

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

Juicy red fruits, plum and cherry are supported by florals and spice from the use of whole bunches.

PALATE

Plum, blackberry and strawberry entwine with autumnal leafy characters and soft spice. There is a juicy suppleness to the tannins, but a bright acid line and a hint of charry oak ensure the flavours linger on the palate.

FOOD MATCH

Grilled steak with Chimichurri sauce.

VINIFICATION

Grapes were handpicked, keeping individual clones and vineyards separate in small open fermenters. Some whole bunch fruit (30%) was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment) and 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 five years for further complexity.

TECHNICAL DETAILS ALC 13.5%

Enjoy, Liam Van Pelt

