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“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



2016 PICCADILLY VALLEY PINOT NOIR

The Piccadilly Valley Pinot Noir is a blend of fruit from the Estate vineyard, Jim Grigg’s Cemetery Block (right next to the quaint graveyard in the neighbouring township, Uraidla, a five minute drive away) and the Blefari Vineyard, neighbouring Ashton Hills. Stephen George has long-harboured an ambition to, “showcase Jim’s fruit and to assess the influence our fruit has on the blend.” The result is typically a medium bodied palate with the influence of Cemetery Block providing juicy fruit from the warmer climate, along with silky texture and fine structured tannins that are typical of the Ashton Hills estate.

GROWING SEASON

The 2016 growing season in the Adelaide Hills started early and was over in a flash. A warm spring resulted in early flowering and great flavour development, with stronger than average yields hand-thinned to maximise fruit flavour and concentration.

VINEYARDS

The 2016 Piccadilly Valley Pinot Noir was sourced predominantly from our own Estate and then blended with small parcels from Jim Grigg’s Cemetery Block in Uraidla and the Blefari Vineyard, neighbouring Ashton Hills. There are five different clones contributing to the blend.

MATURATION

This latest vintage is matured in seasoned French oak, and spends 10 months total in barrel.

VINIFICATION

Grapes were handpicked and individual clones were kept separate in open fermenters for natural fermentation from indigenous yeast (wild-ferment). Some whole bunches are added to the fermenter to add aromatics and structural complexity. Vineyard parcels were basket pressed and filled to seasoned French oak barrels with full solids. All barrels were kept on lees to add complexity to the wine and were racked off lees just prior to bottling.

CELLARING

Drink now or cellar for five years.

*Enjoy,
Stephen George & Paul Smith*

Ashton Hills Vineyard

PO Box 145, McLaren Vale SA 5171

+61 8 8390 1243

cellardoor@ashtonhills.com.au

