

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 PICCADILLY VALLEY CHARDONNAY

This Chardonnay is sourced exclusively from the Piccadilly Valley sub-region of the Adelaide Hills, home of Ashton Hills. The Piccadilly Valley is the coldest and wettest part of the region, ideal growing conditions for Chardonnay. Ferment was sparked by indigenous yeasts and the wine matured in a combination of new and used French oak for nine months.

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

Lifted white peach, yellow nectarine and fresh pineapple marry with a hint of florals and spice from the French oak.

PALATE

The palate is fresh and tight, dominated by stone fruits, citrus and green melon. A bright acid profile and some textural phenolics are balanced with the subtle French oak which provides a softness and carries the flavours across the palate.

FOOD MATCH

Creamy pancetta, pea and mint spaghetti.

VINIFICATION

Grapes were handpicked, chilled and gently pressed to a mix of new and used French oak, where fermentation was sparked by indigenous yeasts. The wine was aged on full lees, with regular stirring to promote texture, for nine months.

CELLARING

The wine will drink well upon release and reward careful cellaring for five years or more.

TECHNICAL DETAILS

ALC 12%

*Enjoy,
Liam Van Pelt*

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