

# 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*



---

## 2022 ESTATE PINOT NOIR

---

*The Estate Pinot Noir is sourced from our five preferred clones on the estate. The 2022 blend comprises of clones 777 (36%), Martini (32%) D5V12 (16%), MV6 (8%) and 828 (8%).*

### GROWING SEASON

Reduced yields from the 2022 harvest were the result of poor fruit set due to a cold spring. This turned out to be a blessing, with a cool summer pushing the majority of our harvest into the last week of March and early April. Ripening of the small berries and bunches was long and slow which has resulted in wines with intense colour, flavour, concentration and structure.

### BOUQUET

Rhubarb, fresh strawberry, raspberry compote with underlying beetroot and wet earth. The aromatics are perfumed and delicate.

### PALATE

Lifted strawberry, raspberry and bunchy herbs give way to the underlying darker fruits. Earthy notes and spice are wrapped in subtle french oak, while the acidity and mineral like tannins provide a lovely textural finish.

### FOOD MATCH

Pork Belly with orange and fennel salad.

### VINIFICATION

Grapes were handpicked, keeping individual clones separate in small open fermenters. Some whole bunch fruit (23%) was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment). Each clonal parcel was basket pressed directly to a combination of new (20%) and 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  
Winemaker*

### **Ashton Hills Vineyard**

PO Box 246, Ashton SA 5137

+61 8 8390 1243

cellardoor@ashtonhills.com.au

