

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



2016 ESTATE PINOT NOIR

The Estate Pinot Noir is traditionally sourced purely from our five preferred clones. The pinot fruit is destemmed via a small, customised, gentle destemmer that keeps as many whole berries as possible. The fruit is then basket pressed, and the wine is made without any sulphur additions until bottling. Some whole bunches are included, and the percentage varies according to the style of the vintage. The pinot is then matured in one and two year old barriques prior to bottling.

GROWING SEASON

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

VINEYARDS

Sourced from the Ashton Hills estate. The 2016 Estate Pinot Noir is made from four clones: 57% from D5V12, 23% from Martini, 13% from 777 and 7% from MV6.

MATURATION

The 2016 Estate Pinot Noir was matured in a combination of new and seasoned French oak.

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. The wine is sent to bottling without filtration.

CELLARING

Drink now or cellar for five years for further complexity.

*Enjoy,
Stephen George & Paul Smith*

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