



## PRODUCER PROFILE

Estate owned by: R.G Trott & R.T Trott  
 Winemaker: Stephen George & Paul Smith  
 Total acreage under vine: 84  
 Estate founded: 1982  
 Region: Adelaide Hills  
 Country: Australia

## Ashton Hills Piccadilly Pinot Noir 2022

### WINE DESCRIPTION

The 2018 Piccadilly Valley Pinot Noir is a blend of fruit from neighbouring vineyards and estate parcels. Stephen George has taken great interest in applying his winemaking approach to parcels from elsewhere within the Piccadilly Valley and seeing how the wines compare with those from the Ashton Hills Vineyard. The resulting blend benefits from varied fruit character and vineyard expression, while maintaining the fine tannin structure that is typical of the Ashton Hills style.

Grapes were handpicked, keeping individual clones separate in small open fermenters. Some whole bunch fruit was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment). Each clonal parcel was basket pressed and filled to seasoned French oak barrels with full solids. All barrels were kept on lees to build palate, body and complexity. They were racked and blended just prior to bottling.

### TASTING NOTES

Bright and juicy red fruit characters with a savoury back half of earth, leather and subtle dried herbs. The palate is of medium weight with graceful, fine tannins that lend it a plush quality throughout.

### FOOD PAIRING

Pairs well with barbeque pork.

### VINEYARD & PRODUCTION INFO

Production area/appellation: Adelaide Hills  
 Vineyard name: Ashton Hills Estate Vineyard plus a selection of neighbouring Piccadilly Valley vineyards. (namely Griggs, Hunters & Bickles)  
 Soil composition: Basket range sandstone, Ancient Rocks over clay loam, and dark loams over clay.  
 Elevation: 1600 - 1800 Feet feet  
 Average Wine Age: 15 - 37 years

### WINEMAKING & AGING

Varietal composition: 100% Pinot Noir  
 Fermentation container: Small open stainless steel fermenters. 500kg to 1.5 tonnes  
 Malolactic fermentation: yes  
 Fining agent: vegan  
 Type of aging container: Barriques  
 Type of oak: French Oak. Francois Frere is the preferred cooper. All seasoned oak for Piccadilly Valley.  
 Length of aging before bottling: 10 months  
 Prefermentation technique: Ambient cool soak prior to wild ferment taking place.

### ANALYTICAL DATA

Alcohol: 13.5%