

ASHTON 1920

2022 MATARO



Planted in 1920, this heritage clone has been dry grown and trained uniquely high to survive the harsh and cold conditions the Clare Valley can experience. While celebrated as a blending component, this unique vineyard produces fruit with rich and complex flavours. The old vines produce fruit of such intensity that it is now reserved for this single block wine that shows the purity and finesse of the variety.

PLACE

33°52'27.0"S 138°38'34.5"E

Single Vineyard - Ashton Vineyard, Sevenhill
Altitude - 470m

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

With a cool and dry growing season, ideal rainfall in early January quenched the vines' thirst and filled out the bunches. The full bunches were able to ripen and develop complex flavours over the long cooler summer. These ideal conditions made it a delight for hand harvesting in early April.

WINEMAKING

The single batch of fruit was placed into a small open top fermenter where it was chilled and allowed to rest for 3 days. After this time, the must was allowed to warm and have ferment initiate naturally. Hand plunged daily, the grapes were basket pressed upon completion of the ferment. This wine was then barreled into seasoned French oak hogsheads (300Ltr) and puncheons (500Ltr)

COLOUR

A rich, deep red that carries to the edge of the glass.

NOSE

Savoury and charred aromas are alluring as a complex black berry and peppercorn aromas lift from the glass.

TECHNICAL

Alcohol: 14.5%
Acidity: 5.2 g/L

WINEMAKER

Peter Warr
Last tasted:
6th August 2026

CELLARING

Now until 2034

PALATE

Rich and full bodied, the wine coats the palate with a velvet texture. Flavours of dark berries are prevalent and intertwine with earth and graphite notes. A black tea-like tannin is fine and persistent on the finish, refreshing the palate.