

BARRATT

PICCADILLY VALLEY



Distinguished sites. Purity of expression.

Barratt Wines is passionate about producing wines that reflect the unique characteristics of some of the oldest and most sought-after vineyards across the Adelaide Hills and its premiere sub-districts. Our wines are not only pure expressions of each variety, but are also reflective of the single vineyards and vintages they are grown in.



Barratt Family

It all started in 1990, when a friend phoned Lindsay Barratt about a vineyard that had recently come up for sale in the Piccadilly Valley of the Adelaide Hills. Instantly falling in love with the property, Lindsay and his wife Carolyn became proud owners of one of the earliest planted vineyards in the region, now known as the 'Grand Cru' of the Adelaide Hills.

The owner of an equally stunning mortgage, Lindsay continued working as a physician whilst employing a vineyard manager and having the wines made off site. Initially, daunted by the size of his mortgage, Lindsay worried that the dream might only last six months. Nevertheless, he and Carolyn were sure it would be a wonderful six months. As the months turned to years, Lindsay's desire to trade his stethoscope for pruning shears grew. In 2002 he achieved his Graduate Diploma in Oenology at the University of Adelaide's Waite Campus and took control of all winemaking and viticulture for Barratt Wines.

Barratt Wines has always been a family affair employing Lindsay, his first wife Carolyn before her untimely passing, their son Jon with his expertise in graphic design, web design and marketing and daughter Emma who assumed her mother's role as office manager, bookkeeper and cellar door assistant. In recent years, Lindsay has remarried and has been helped and supported by his new wife, Wendy, a former nurse and "old flame" from an era long, long ago (they dated when she was a junior nurse and he a medical intern).

In 2022 Barratt wines joined The Usual Suspects Collective, led by legendary winemaker Andrew Hardy. Andrew's forty years of winemaking at Petaluma in the Piccadilly Valley gives him an unrivalled wealth of experience to work with Lindsay and the quality fruit from the Barratt vineyard.

Piccadilly Valley & The Uley Vineyard

The Uley vineyard was named by Carolyn after a beloved village in the English Cotswolds from whence her ancestors had migrated to Australia several generations earlier. One of the Piccadilly Valley's original vineyards, it was planted in 1983 to Chardonnay and Pinot Noir by the Leith family. This was only four growing seasons after the first vines were established by Brian Croser in 1979, and around the same time that Stephen George established the neighbouring Ashton Hills vineyard and label.

The property was then briefly owned by Ian Wilson between 1988 and 1990, to pursue his ill-fated dream of producing Australia's finest 'Grand Cru' sparkling wine, before Lindsay assumed custodianship in 1990. In 1992, the newly minted Barratt Wines became one of the key founders of the Piccadilly Valley, and broader Adelaide Hills wine region, which now boasts over 60 wine producers and a reputation for ultra-premium, cool-climate wine growing.

The 25 acre property comprises 15 acres of vines, nine acres of bushland and 2 acres of stunning gardens. Uley rises from 510m above sea level at the foot of the Sauvignon Blanc 'Dam Block' to 550m at the top rows of Chardonnay and Pinot Noir, less than 200m below the Mount Lofty summit, the highest point of the Adelaide Hills.

To take full advantage of altitude and climate, the property is planted to select clones of Pinot Noir, (114, 115 & 777) Chardonnay (110v1) and Sauvignon Blanc (F4v6) and 3-4 rogue Gewürztraminer vines that are left for the birds & Kangaroos to enjoy!





HSV Gamay Woodside

Gamay from the Hill-Smith Vineyard (HSV) at Woodside is handled very gently at vintage, so as not to corrupt the variety's incredibly expressive nature. Timing of picking is precise and upon arrival at the winery, the berries are destemmed but not crushed, allowing whole-berry fermentation. Six months maturation in seasoned French oak barriques results in a bright, crunchy and lively wine.



Uley Pinot Noir Piccadilly Valley

The mature Uley Vineyard is well suited to Pinot Noir due to its steep aspect, row orientation and free draining, sandy soils. Whole-bunch fermentation in small opens is followed by ten months maturation on lees in new and seasoned French oak. The selections of Pinot Noir planted in the vineyard produce pretty, delicate and vibrant wines that are now considered a classic.



Uley Chardonnay Piccadilly Valley

The high altitude and cool climate of the Uley Vineyard creates Chardonnay of great purity and length. The east/west aspect is important for ripening and there is good air flow to protect from disease pressure. The objective is to be respectful of the vineyard and through the winemaking process, to strike harmony between the core elements of reduction, oak, fruit, acid and texture.



Adelaide Hills Chardonnay

The Barratt white label is quintessential Adelaide Hills Chardonnay, with fruit sourced from three wonderful vineyards in the Kuitpo, Paracombe and Mt Torrens sub-districts. The wine is made in a classic style, with fruit crushed, pressed and settled before transfer to French oak for fermentation. 100% goes through MLF before nine months barrel maturation with regular lees stirring for added complexity and texture.

Uley Vineyard & Cellar Door: 2 Cornish Rd, Summertown, SA 5141

Email: info@barrattwines.com.au Web: barrattwines.com.au Tel: +61 404 110 462