



ASHBROOK ESTATE

2012 Chardonnay

TASTING NOTES

Ashbrook Estate is one of the oldest established wineries in the Margaret River region located in the heart of Wilyabrup. Truly family owned and operated since 1975, all wines are handpicked and crafted from only estate grown fruit. All processing, winemaking, bottling and packaging are done on site using the Estate's own private facilities. 2015 sees Ashbrook Estate complete its 37th Vintage, one of only 5 Margaret River wineries to do so!



2012 VINTAGE

The warmer than average weather conditions in December was handled well by the vines due to excellent spring growing conditions with good rainfall. Abundant Marri blossom leading into vintage reduced the necessity to apply protective bird netting with weather conditions during the berry development period providing near perfect ripening conditions for all varieties.

VINEYARD

The "Old Chardonnay" Mendoza clone cuttings were collected from the Agricultural Department 'Source Block' in the Swan Valley and planted in 1976. After establishing its ultimate suitability to the region and increased demand, blocks 3 & 4 were planted in the early 80's from the original vines on the Estate as well as a small block of 'Clone 3 & 5' collected from the Leeuwin Estate Vineyard. Originally all VSP grown, the Vineyard was converted to cane pruned, with +70% Lyre trellis in 2010 with immediate and brilliant results. Coupled with the application of composted mulch, for the past 8 years, the Vineyard shows remarkable health and balance producing super premium fruit year in year out as evidenced by the 2002 being awarded by James Halliday as the top Chardonnay in Australia on release.

TASTING NOTES

The nose is a fusion of tropical fruits, white peach and melon with elegant, spicy oak derived characters. A pure, yet complex example of Margaret River Chardonnay with half the wine matured for eight months, with minimal winemaker intervention, in French oak barriques, and the remainder in stainless steel tanks to retain fruit freshness and vibrancy.

The palate mimics the nose with a complex backbone of French oak and focused acidity complimenting the fruit as well as providing length and structure. This vintage has sensational cellaring potential. Aged Ashbrook Chardonnay typically displays white peach, honey nougat, toast and spice characters and retains an impressive level of freshness, vibrancy and length.

The finished wine is cellared on the Estate for another 12 months to ensure total balance and harmonization between fruit purity and oak complexity.

REGION Wilyabrup, Margaret River

VARIETY Chardonnay

HARVEST DATE 8th 14th 15th February 2012

BOTTLING DATE 15th November 2012

CLOSURE Stelvin

TECHNICAL DATA

Alc	13.8% v/v
TA	7.3g/l
Residual Sugar	1.3g/l
pH	3.08