



ASHBROOK ESTATE

2013 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!



2013 VINTAGE

Good spring rainfall was followed by a dry January and February (6.5mm total rainfall) which was ideal for premium grape development. Flavour intensity was further benefited by the fact that cropping levels were reduced by around 30% across the region due to storms in early spring.

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 'Clones 3 & 5' collected from the Leeuwin Estate vineyard. Originally all VSP trellised and spur pruned, the vineyard was converted to cane pruned, with +70% lyre trellis in the mid 90's 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

"Brilliant wine. Announces itself from the first sip. White peach and citrus notes rush into spice and nougat. The dominating aspect, though, is the wine's length, or rather the way the flavours build and then burst through the finish." *James Halliday 2016 Wine Companion*

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 finished wine is cellared on the Estate for another 12 months to ensure total balance and harmonization between fruit purity and oak complexity. Will reward cellaring over the next 5 years.

REGION Wilyabrup, Margaret River

VARIETY Chardonnay

HARVEST DATE 13th - 15th February 2013

BOTTLING DATE 12th November 2013

CLOSURE Stelvin+

TECHNICAL DATA

Alc	13.6% v/v
TA	7.4g/l
Residual Sugar	1.8g/l
pH	3.15