

ASHBROOK ESTATE

2013 Reserve Chardonnay

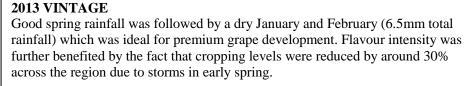
TASTING NOTES

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. 2016 sees Ashbrook Estate complete its 38th Vintage, one of only 5 Margaret River wineries to do so!

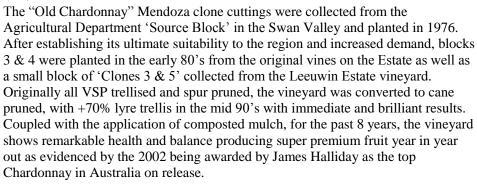
James Halliday says: "This estate is one of the quietest and highest achievers in Australia, maintaining excellent viticulture and fastidious winemaking."







VINEYARD



TASTING NOTES

Our 5 blocks of mature Chardonnay vines were hand-harvested in the cool of dawn over 3 days to ensure the optimal flavor profiles of each block were captured. All fruit was immediately destemmed, pressed and the juice settled in temperature controlled stainless steel tanks. The juice was inoculated with pure yeast cultures and once a robust fermentation was underway, the wine was racked to an assortment of premium Bordeaux and Burgundian oak barriques with a combination of toasting levels and methods. Only brand new French oak is used to balance and enhance the powerful fruit flavours our Chardonnay consistently achieves. Upon completion of primary fermentation the 100% brand new French oaked wine is allowed to mature on undisturbed lees for 8 months prior to bottling. Malolactic fermentation and battonage were avoided to retain the primary fruit qualities and freshness crucial to our style of Chardonnay. Barrels selected for the Reserve wine displayed an elegance of fruit and length of palate representative of the 2013 vintage and balanced by a backbone of complex oak. Our first Reserve Chardonnay has had 28 months of bottle maturation in our underground climate controlled cellar ensuring a perfectly integrated, delicious and complex wine on release which will age graciously for many years to come.

REGION Wilyabrup, Margaret River

VARIETY Chardonnay

13th - 15th February 2013 HARVEST DATE

CLOSURE Stelvin+

TECHNICAL DATA

Alc 13.6% v/v TA 7.4g/1Residual Sugar 1.8g/l3.15





