

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2017 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. 2018 sees Ashbrook Estate complete its 40th 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."



2017 VINTAGE

A near perfect flowering and fruit set in Spring, followed by a Summer of warm, sunny days and cool nights resulted in a traditional late February start to harvest with optimal flavours forming at lower than usual sugar levels. Rainfall after the whites were harvested helped freshen up the red varieties and a perfect "Indian summer" allowed the grapes to ripen slowly through to late April/early May resulting in beautifully perfumed and flavoursome wines.

VINEYARD

The "Old Chardonnay" Gin-Gin 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 eight 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

Our five blocks of mature Chardonnay vines were harvested over a few mornings to ensure the optimal flavour profiles of each block were captured. All fruit was hand-picked in the cool of dawn, immediately destemmed and pressed and the juice settled in temperature-controlled stainless steel tanks. As is our tradition, half the Chardonnay underwent primary fermentation in brand new premium French oak *barriques* and the remaining half in stainless steel. Both portions were matured on undisturbed lees for eight months. MLF and *battonage* were avoided to retain the primary fruit flavours and freshness crucial to our style of Chardonnay. Only brand new French oak was used to balance and enhance the powerful fruit flavours our Chardonnay consistently achieves. After blending, filtration and bottling the wine was further matured for 12 months in our underground, climate-controlled cellar. The resulting wine is perfectly integrated, delicious and complex and will age gracefully for many years to come.

REGION Wilyabrup, Margaret River

VARIETY Chardonnay

HARVEST DATE 2nd 3rd March 2017

CLOSURE Stelvin+

TECHNICAL DATA

Alc	14.0% v/v
TA	7.7g/l
Residual Sugar	0.9g/l
pH	3.12