

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2016 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. 2020 sees Ashbrook Estate complete its 42nd Vintage, one of only five Margaret River wineries to do so! James Halliday AM says: "This estate is one of the quietest and highest achievers in Australia, maintaining excellent viticulture and fastidious winemaking."

"This is a rich, almost luscious wine; exuding aromas and flavours of expensive oak, poached peach and pear with a drizzle of creamed honey..." **95 POINTS**
Steven Creber 2021 *Halliday Wine Companion*



2016 VINTAGE

The 2016 growing season at Ashbrook was typified by warm sunny days and cool nights with no harsh weather events recorded. Three inches of rain two weeks prior to harvest gave the vines a healthy boost and resulted in no disease pressure at all due to Ashbrook's predominantly lyre trellis system. A bumper and lengthy Marri blossom also meant Silver-eye bird damage was negligible which was well received by the vineyard team after a hectic 2015 season juggling netting. All said and done the white varieties were harvested at optimum flavour ripeness. Yields were slightly below average but the quality was impeccable. An inch of rain before the red harvest was again beneficial for the vines and grapes were picked in perfect condition. Yields were of average size with the 2016 vintage characterized by flavours developing at lower sugar levels across all varieties

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.

WINEMAKING

Our five blocks of mature Chardonnay vines were hand-harvested in the cool of dawn over several days to ensure the optimal flavor profiles of each block were captured. All fruit was immediately destemmed, pressed and the juice cold settled in stainless steel tanks. The juice was inoculated with pure yeast cultures and once a robust fermentation was underway, the wine was racked to brand new, premium Bordeaux and Burgundian oak barriques. Upon completion of primary fermentation the wine was matured on undisturbed lees for eight 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 a depth and length of stone fruit flavours, focused acidity and a backbone of premium French oak. Our Reserve Chardonnay has had 35 months of bottle maturation in our underground climate controlled cellar ensuring a perfectly integrated, luscious and complex wine on release which will age graciously for many years to come.

REGION Wilyabrup, Margaret River

VARIETY Chardonnay

HARVEST DATE 5th 10th & 16th February 2016

CLOSURE Stelvin+

TECHNICAL DATA

Alc	13.5% v/v
TA	7.5g/l
pH	3.17