

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2020 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."

2020 VINTAGE

Vintage 42 at Ashbrook saw one of our earliest starts to harvest with the first Chardonnay grapes coming into the winery on February 4th. Less than ideal spring weather impacted flowering and fruit-set in several white varieties resulting in lower-than-normal yields. Warmer than average spring temperatures evolved into perfect summer growing conditions which accelerated grape development. Timely flowering of native Marri trees kept bird pressure at bay. The combination of lower yields, a warm, dry ripening and no disease pressure resulted in fruit of exceptional quality with concentrated aromas and flavours.

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 over many years, the vineyard shows remarkable health and balance producing super premium fruit year in year out as evidenced by the 2002 being awarded the top Chardonnay in Australia on release by James Halliday AM.

WINEMAKING

Our five blocks of mature Chardonnay vines were harvested over three mornings to capture the optimal flavour profiles of each block. 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. After blending, filtration and bottling the wine was further matured for 12 months in our underground, climate-controlled cellar. Upon release, the 2020 Chardonnay is a bright and complex fusion of ripe stone, citrus and tropical fruits laced with elegant French oak spice and fine, long acidity. Delightfully flavoursome in its youth but with superb cellaring potential.

REGION

Wilyabrup, Margaret River

VARIETY

Chardonnay

HARVEST DATES

4th -7th February 2020

CLOSURE

Stelvin

TECHNICAL DATA

Alc	13.5% v/v
TA	7.1g/l
pH	3.04

