

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2021 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, our wines are crafted from only Estate grown, hand-picked fruit. All processing, winemaking, bottling and packaging are done on site using the Estate's own private facilities. 2021 saw Ashbrook complete its 43rd vintage, one of only five Margaret River wineries to do so!

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



2021 VINTAGE

The 2020/21 growing season began with mild spring conditions and reasonable rainfall making for a typical budburst and flowering. Cyclonic weather systems in the north of the state gave us a significantly wet November (13 days of rain) however December and January were warm and dry with cool nights. Vintage 43 at Ashbrook commenced on the 9th of February with our Chardonnay grapes. Unseasonal rain events across February (96.6mm) and March (67mm) extended the harvest period for some of the later ripening varieties but thanks to our open trellis and meticulous vineyard management all the white and red grapes had reached the winery in excellent condition by March 31st. Marri tree blossom was adequate to keep the silveryeye birds at bay however nets were applied to much of the vineyard. Low to average yields across all varieties assisted with beautiful flavour profiles at lower baumés (potential alcohols) with a perfect amount of retained natural acidity.

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 grown on a spur-pruned, VSP trellis, the vineyard was converted to cane pruned on a +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.

WINEMAKING

Our five blocks of mature Chardonnay vines were harvested over 10 days in February 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 a bespoke selection of 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 Ashbrook's style of Chardonnay. After blending, stabilization, filtration and bottling the wine was further matured in our underground, climate-controlled cellar (12 months).

REGION	Wilyabrup, Margaret River
VARIETY	Chardonnay
HARVEST DATES	9 th - 19 th February 2021
BOTTLING DATE	30 th November 2021
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 13.5% v/v
	TA 7.2g/l
	pH 3.11