

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2018 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. 2018 saw Ashbrook Estate complete its 40th 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."



2018 VINTAGE

The 2017/18 growing season was up there with one of Margaret River's best. Our Wilyabrup weather station recorded higher than average rainfall from June to September. Low rainfall, warm temperatures and moderate winds in October and November were perfect conditions for flowering and fruit set across all varieties. Rain events in December and mid-January helped refresh the vines and were followed by dry, warm conditions. Thanks to Margaret River's quintessential cool summer nights and no heat events, maximum temperatures remained below average from early December until early April ensuring a steady ripening period. Ample Red Gum blossom and the application of nets kept the Silvereve birds away. The result, good yields across all varieties, slowly ripened fruit with retained natural acidity and impressive flavour profiles.

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 spur-pruned on a VSP trellis, 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 several 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 11 mornings to ensure the optimal flavour profiles of each site were captured. All fruit was hand-picked in the cool of dawn, bunches were immediately destemmed and the berries gently pressed. Juice was cold settled in stainless steel tanks before being racked off gross lees, inoculated and pumped to carefully selected, brand new, premium French oak barriques. Once primary fermentation was complete the wine was sulphured and left to mature 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. In November 2018, the wine was gently pumped to stainless steel with a small amount of lees mixing. After cold stabilization, filtration and bottling the wine had extended bottle maturation (12 months) in our underground, climate-controlled cellar. Only 25 cases made.

REGION

Wilyabrup, Margaret River

VARIETY

Chardonnay

HARVEST DATES

5th 12th 15th 16th February 2018

BOTTLING DATE

3rd December 2018

CLOSURE

Stelvin+

TECHNICAL DATA

Alc 13.5% v/v

TA 7.2 g/l

pH 3.19