

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2019 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 grapes are handpicked and wines crafted from only Estate grown fruit. All processing, winemaking, bottling and packaging are done on site using the Estate's own private facilities.

2019 saw Ashbrook Estate complete its 41st 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



2019 VINTAGE

For vigneron who have been in the district a while, 2018/19 will be remembered as a quintessential, mild Margaret River growing season. Temperatures were slightly cooler than the 10-year regional average from budburst all the way through to the end of ripening. Although no frost damage occurred, we estimate around 10% of our Chardonnay vines experienced a short delay in ripening due to a rare cold snap in mid-September. A timely rain event in January served to recharge the vines during the long ripening. Unlike the previous vintage, Red Gum blossom was scarce and the application of nets from January onwards was imperative to keep the silvereye birds at bay. As a result of the long, mild ripening, vintage started in late February, two weeks later than recent vintages, and there was no break in harvest between the whites and reds. The 2019 vintage saw good yields across all varieties, slowly ripened fruit with retained natural acidity, perfumed aromas and elegant flavour profiles, reminiscent of the 2017 vintage.

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 at optimal ripeness over several days. 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 racking, inoculation and gentle pumping 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 2019, the wine was transferred 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 cellar. Only 25 cases made.

REGION

Wilyabrup, Margaret River

VARIETY

Chardonnay

HARVEST DATES

26th & 27th February & 8th March 2019

BOTTLING DATE

3rd December 2019

CLOSURE

Stelvin+

TECHNICAL DATA

Alc	13.5%v/v
TA	7.2g/l
pH	3.25