

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2020 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, our wines are crafted from only Estate-grown, handpicked fruit. All processing, winemaking, bottling and packaging are done onsite using the Estate's own private facilities. 2020 saw Ashbrook Estate complete its 42nd 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

2020 VINTAGE

Vintage number 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. Above 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 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 three mornings to ensure the optimal flavour profile of each site was 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 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 Ashbrook's style of Chardonnay. In November 2020, the wine was transferred to stainless steel with a small amount of lees mixing. After 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

4th - 7th February 2020

BOTTLING DATE

7th December 2020

CLOSURE

Stelvin+

TECHNICAL DATA

Alc 13.5 % v/v

TA 7.1 g/l

pH 3.1

