

EST. 1975



**ASHBROOK ESTATE**  
WILYABRUP MARGARET RIVER

# ASHBROOK ESTATE

## 2021 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. 2021 saw Ashbrook Estate complete its 43<sup>rd</sup> 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 9<sup>th</sup> 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 31<sup>st</sup>. Marri tree blossom was adequate to keep the silvereye 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 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 four 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

9<sup>th</sup> 12<sup>th</sup> 16<sup>th</sup> and 19<sup>th</sup> February 2021

#### BOTTLING DATE

30<sup>th</sup> November 2021

#### CLOSURE

Stelvin+

#### TECHNICAL DATA

Alc	13.5 % v/v
TA	7.7 g/l
pH	3.2

*"From Wilyabrup. At once powerful and rich with lots of winemaking inputs adding to the shape, namely maturation in 100% new French oak for eight months. But no mlf nor lees stirring. There's a layering effect with stone fruit and grapefruit topped with ginger powder and vanillin, then a coating of spicy oak and malt, creamy lees and grilled nuts. At the end, racy acidity ties everything up, as tannins grip the finish....."* Jane Faulkner, Halliday Wine Companion, 29 July 2023