

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2022 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. 2022 saw Ashbrook Estate complete its 44th 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

2022 VINTAGE

2021 saw the wettest first seven months of the year since we began recording rainfall in 1978 and our average minimum daily temperatures for June, July and August were well under 10°C. As a result, the vines approached growing season well hydrated and well rested. Spring was cool with notable rain events in October. The lead up to vintage was dry and warm with eight minimums over 20°C and several strong wind events. We saw a small amount of leaf burn and sun damage on the outside rows of some blocks however most of the vines remained in fantastic condition. Nectar-rich Marri blossom helped enormously in keeping bird damage at bay and minimised the need to net the vines, saving us valuable time and energy. The consistent heat resulted in continual ripening across all varieties and a condensed harvest period. Our first Chardonnay grapes were harvested on February 15th and our last pick of Cabernet was safely in the winery by March 25th. After the initial nerves surrounding labour shortages, we managed to curate a loyal vintage team who completed six weeks of non-stop, hand-picking, berry-sorting and processing. The fruit was of impeccable quality and although yields were below average, we expect the depth of flavour to rival that of the 2018 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 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 2022, 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 in our underground, climate-controlled cellar. Only 50 cases made.

REGION

Wilyabrup, Margaret River

VARIETY

Chardonnay

HARVEST DATES

15th, 16th, 17th February and 1st March 2022

BOTTLING DATE

12th December 2022

CLOSURE

Stelvin+

TECHNICAL DATA

Alc 14.0 % v/v

