

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2021 Riesling

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. 2021 sees Ashbrook Estate complete its 43rd 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."



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 9th 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 31st. Marri tree blossom was adequate to keep the silvereve birds at bay however nets were applied to much of the vineyard. Low to average yields across all varieties have assisted with incredible flavour at lower baumés (potential alcohols) with a surprising amount of retained natural acidity.

VINEYARD

In the mid 1980's a small block of Riesling vines was planted on the north facing slope of a valley intensely protected by natural bush on both the southern and western sides. The gentle maritime climate provides excellent growing conditions for this delicate variety and the site is perfectly protected from late spring storms and strong winds, which can upset flowering and fruit set. Arch-cane pruned to force even bud burst, all fruit is handpicked and hand pruned. Composted mulch has been spread throughout the vineyard since 2007 producing exceptional health and balance.

WINEMAKING

Grapes were hand-picked in the cool of the morning. Destemming occurred immediately and only free-run juice was collected off the press, cold settled and racked before inoculation and fermentation in stainless steel. Minimal fining with bentonite was carried out before cold stabilization, filtration and bottling. Made in a dry style with 100% natural acidity.

REGION Wilyabrup, Margaret River

VARIETY Riesling

HARVEST DATE 18th February 2021

BOTTLING DATE 14th May 2021

CLOSURE Stelvin+

TECHNICAL DATA
Alc 12.5% v/v
TA 8.0g/l
pH 2.92