ASHBROOK ESTATE

2022 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 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. 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



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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, berrysorting 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

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.

WINE REVIEWS

"Fresh and lively aromas of lemon pith, bath salts, jasmine and melon skin. Crunchy and bright on the palate, full of zesty citrus, just-ripe stone fruit and snappy acidity. There's some chalky mineral texture on the finish and the mouth-feel has a nerviness. Delicious." 93 points Aaron Brasher, The Real Review, 16 January 2023

"Enmeshed with lemon and lime juice alongside flavours of unripe white nectarines and Packham pears." 92 points Jane Faulkner, Halliday Wine Companion, 18 April 2023

REGION VARIETY HARVEST DATE BOTTLING DATE CLOSURE TECHNICAL DATA Wilyabrup, Margaret River Riesling 24th February 2022 10th May 2022 Stelvin+ Alc 12.0% v/v TA 7.7g/L