ASHBROOK ESTATE

2023 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 Ashbrook's own private facilities. 2023 saw Ashbrook Estate complete its 45th 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



ASHBROOK ESTATE

2023 VINTAGE

According to our Wilyabrup weather station, we recorded above average cumulative rainfall (536.4mm) over the winter months of 2022. Below average temperatures from mid-July (through to February) meant the vines had an excellent dormancy, sluggish awakening and mild start to the growing season. Another 178.4mm of rainfall during spring (slightly above the 10-year average) left the vines in good stead for the very dry finish to ripening. Only 2.6mm rainfall was recorded over the summer months however, maximum daytime temperatures were average or below with no extreme heat events thanks to beautifully cool nights. The dry conditions and scarcity of Marri blossom meant netting the vines was essential to protect them from silvereye bird damage. We began harvesting Chardonnay on the 16th of February, one day later than the previous vintage, and had our last Petit Verdot grapes safely inside the winery by April 6th, before the rain arrived. The nine-week harvest period was our lengthiest in a while, thanks to bountiful yields, with all varieties except Riesling and Verdelho, above the ten-year average. The aroma and flavour intensity of the 2023 vintage, across the board, is nothing short of exceptional thanks to optimal dry weather conditions and impeccable vineyard health.

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. The vines are cane-pruned on a VSP trellis and all fruit is handpicked. Composted mulch has been spread throughout the vineyard since 2007 producing exceptional health and balance. Now nearing 40 years of age, our Riesling block is one of Wilyabrup's last remaining.

WINEMAKING

Grapes were hand-picked in the cool of the morning. Destemming occurred immediately and 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. (VF)

TASTING NOTES

Light and bright in the glass expressing layers of citrus blossom, white flowers and lemon zest on the nose. The palate has a delicate blush of ripe citrus, attractive mineral notes and lovely lemony acidity. Beautiful as a young wine and will develop richness and complexity with age.

REGION	Wilyabrup, Margaret River
VARIETY	Riesling
HARVEST DATE	22 nd February 2023
BOTTLING DATE	15 th May 2023
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 12.5% v/v