ASHBROOK ESTATE

2022 Verdelho

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 hand-picked 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 consecutive 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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"From Wilyabrup. Expect a melange of varietal flavours including guava, passionfruit, banana and lemon curd to start the palate party. Then racy, lemony acidity joins in with some green apple crunch making it super bright and refreshing." 90 points Jane Faulkner, Halliday Wine Companion, 18 April 2023

"Lime leaf and fresh-cut grass lead into a refreshing and tightly wound core. The palate is well balanced, ripe stone-fruits and citrus counter the herbal elements. A refreshing Verdelho." Gabrielle Poy, The Real Review, 11 Feb 2023

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

After collecting cuttings from one of the oldest vineyards in the Swan Valley north east of Perth in 1976 the "Old Block" Verdelho was planted on Ashbrook Estate. Due to its popularity a second block was planted in 1987 which is affectionately known as the "Verdelho over the creek". Originally all spur pruned on a VSP trellis, the majority was converted to cane pruned lyre trellis in 2010 with immediate and brilliant results. Coupled with the application of composted mulch over several years, the vineyard shows remarkable health.

WINEMAKING

Grapes were hand-picked over three days in the cool of the morning. Destemming and pressing occurred immediately and the juice was 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 an unwooded, dry style. (VF)

REGION VARIETY HARVEST DATES BOTTLING DATE CLOSURE TECHNICAL DATA Wilyabrup, Margaret River Verdelho 21st & 22nd February, 8th March 2022 15th June 2022 Stelvin+ Alc 13.5% v/v TA 7.8g/l pH 3.01