

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2019 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, 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. 2020 sees Ashbrook Estate complete its 42nd 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."

2019 VINTAGE

For vignerons who have been in the district a while, 2018/19 will be remembered as a quintessential, mild Margaret River growing season. Temperatures were slightly cooler than the 10-year regional average from budburst all the way through to the end of ripening. Although no frost damage occurred, we estimate around 10% of our Chardonnay vines experienced a short delay in ripening due to a rare cold snap in mid-September. A timely rain event in January served to recharge the vines during the long ripening. Unlike last vintage, Red Gum blossom was scarce and the application of nets from January onwards was imperative to keep the silveryeye birds at bay. As a result of the long, mild ripening, vintage started in late February, two weeks later than recent vintages, and there was no break in harvest between the whites and reds. The 2019 vintage saw good yields across all varieties, slowly ripened fruit with retained natural acidity, perfumed aromas and elegant flavour profiles, reminiscent of the 2017 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 VSP trellised and spur pruned, 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, for the past eight years, the vineyard shows remarkable health and balance producing super premium fruit year in year out as evidenced by the 2002 being awarded by James Halliday as the top Chardonnay in Australia on release.

WINEMAKING

Our five blocks of mature Chardonnay vines were harvested over three mornings to capture the optimal flavour profiles of each block. All fruit was hand-picked in the cool of dawn, immediately destemmed and pressed and the juice settled in temperature-controlled stainless steel tanks. As is our tradition, half the Chardonnay underwent primary fermentation in brand new premium French oak barriques and the remaining half in stainless steel. Both portions were matured on undisturbed lees for eight months. MLF and battonage were avoided to retain the primary fruit flavours and freshness crucial to our style of Chardonnay. After blending, filtration and bottling the wine was further matured for 12 months in our underground, climate-controlled cellar. The resulting wine is a sculptured combination of tropical, stone and citrus fruits balanced with the highest quality French oak. Perfectly integrated, delicious and complex and will age gracefully for many years to come.

REGION

Wilyabrup, Margaret River

VARIETY

Chardonnay

HARVEST DATE

26th & 28th February & 8th March 2019

CLOSURE

Stelvin+

TECHNICAL DATA

Alc	13.4% v/v
TA	7.2g/l
pH	3.22

