

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2017 Reserve 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. 2017 saw Ashbrook Estate complete its 39th 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."



2017 VINTAGE

The 2017 growing season at Ashbrook was typified by warm sunny days and cool nights. A hail event in early Spring reduced the volume of the early varieties like Chardonnay but intensified characteristics. Once again disease pressure was minimal due to Ashbrook's predominantly lyre trellis system. A bumper and lengthy Marri blossom meant silver-eye bird damage was negligible for the earlier varieties however all nets were unrolled for the later varieties as it unfortunately didn't carry through. All said and done the white varieties were harvested at optimum flavour ripeness. Yields were back to our traditional volumes but most importantly the quality was impeccable. The long, cool ripening and lack of heat waves resulted in slowly ripened fruit with retained natural acidity, perfumed aromas and elegant flavour profiles.

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 the top Chardonnay in Australia on release by James Halliday.

WINEMAKING

Our five blocks of mature Chardonnay vines were harvested over two mornings capturing the optimal flavour profiles of each site. All fruit was hand-picked in the cool of dawn, immediately destemmed and pressed and the juice settled in temperature-controlled stainless steel tanks. Once a robust fermentation was underway, the wine was racked to carefully selected, brand new, premium French oak barriques. The wine was matured on undisturbed lees for eight months with MLF and battonage avoided to retain the primary fruit qualities and freshness crucial to our style of Chardonnay. After blending, filtration and bottling the wine was further matured for 35 months in our underground, climate-controlled cellar. Only 50 cases made.

TASTING NOTES

This Reserve Chardonnay exhibits a length and depth of stone, citrus and tropical fruit flavors supported by a backbone of premium French oak and fine acidity. Extended bottle maturation has ensured a well-integrated, luscious and complex wine on release. Still with freshness, will age gracefully for many years to come.

REGION

Wilyabrup, Margaret River

VARIETY

Chardonnay

HARVEST DATES

2nd & 3rd March 2017

BOTTLING DATE

13th November 2017

CLOSURE

Stelvin

TECHNICAL DATA

Alc 14.0% v/v

TA 7.7g/l

pH 3.12