

EST. 1975



ASHBROOK ESTATE  
WILYABRUP MARGARET RIVER

## ASHBROOK ESTATE

### 2023 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, our wines are crafted from only Estate grown, hand-picked fruit. All processing, winemaking, bottling and packaging are done on site using the Estate's own private facilities. 2023 saw Ashbrook complete its 45<sup>th</sup> 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**



#### 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 16<sup>th</sup> of February, one day later than the previous vintage, and had our last Petit Verdot grapes safely inside the winery by April 6<sup>th</sup>, 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

The "Old Chardonnay" Gin-Gin clone cuttings were collected from the Agricultural Department 'Source Block' in the Swan Valley and 2 blocks were 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 grown on a spur-pruned, VSP trellis, the vineyard was converted to cane pruned and +70% lyre trellis in the mid 90's with immediate and brilliant results. Coupled with the application of composted mulch over many years, the vineyard shows remarkable health and balance producing super premium fruit year in year out.

#### WINEMAKING

Our five blocks of mature Chardonnay vines were harvested over several days 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 a bespoke selection of 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 Ashbrook's style of Chardonnay. After blending, stabilization, filtration and bottling the wine was further matured in our underground, climate-controlled cellar until release.

#### TASTING NOTES

A bright and complex fusion of ripe stone, citrus and tropical fruits laced with exquisite French oak spice and fine, long acidity. Delightfully flavoursome in its youth but with superb cellaring potential. (VF)

**REGION** Wilyabrup, Margaret River

**VARIETY** Chardonnay

**HARVEST DATES** 16<sup>th</sup>, 17<sup>th</sup>, 21<sup>st</sup> & 24<sup>th</sup> February & 2<sup>nd</sup> March 2023

**BOTTLING DATE** 8<sup>th</sup> December 2023

**CLOSURE** Stelvin+

**TECHNICAL DATA** Alc 13.5% v/v