

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2024 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. 2024 saw Ashbrook Estate complete its 46th 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



2024 VINTAGE

Since 1978, when our record-keeping began, we have had less than 200mm of cumulative rainfall over the seven-month period from September to April only five times. This includes the 2023-24 season, which was also the driest (123.95mm) on record. Along with consistent, above average temperatures (only one above 40 degrees though) and lower yields across the board, we experienced an early, fast-paced vintage. Our first Chardonnay pick came into the winery on 24th January and the last of our Cabernet Sauvignon on 21st February. Thanks to a prolonged and abundant Marri blossom, bird pressure was minimal and the season has given us fruit of impeccable quality and intense flavour, albeit in smaller quantities.

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.

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. (VF)

REGION Wilyabrup, Margaret River

VARIETY Riesling

HARVEST DATE 29th January 2024

BOTTLING DATE 24th April 2024

CLOSURE Stelvin+

TECHNICAL DATA Alc 12.0% v/v