

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2024 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 handpicked and wines crafted from only Estate grown fruit. All processing, winemaking, bottling and packaging are done on site using Ashbrook's private facilities. 2024 saw Ashbrook Estate complete its 46th 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



2024 VINTAGE

Since 1978, when our record-keeping began, we have had less than 200mm of cumulative rainfall over the seven-month period from 01 September to 31 March 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

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 and balance.

WINEMAKING

Grapes were handpicked over two 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)

TASTING NOTES

A vibrant style of Verdelho with lashings of passionfruit, guava, ripe citrus and hints of spice on the nose and palate. The wine stays focused and finishes crisp and dry yet has a powerful and refreshing length that makes it the perfect accompaniment to spicy, full flavoured dishes.

REGION	Wilyabrup, Margaret River
VARIETY	Verdelho
HARVEST DATES	31 st January & 5 th February 2024
BOTTLING DATE	1st May 2024
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 13.5% v/v pH 3.11 TA 7.5g/L