



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

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2024 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. 2024 saw Ashbrook 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

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 the 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 (6 different cooperages) 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. (VF)

REGION	Wilyabrup, Margaret River
VARIETY	Chardonnay
HARVEST DATES	24 th , 25 th & 30 th January 2024
BOTTLING DATE	2 nd December 2024
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 14.0% v/v

"Ashbrook has put a lot of time and energy into elevating its chardonnays, and it's certainly paying dividends with another excellent wine from a season which, despite the heat, produced some first-rate chardonnays. There are plenty of tropical fruit characters here with hints of lemon rind and fresh quince, and then the palate integrates the oak and fruit perfectly, harnessing a sustained finish." Ray Jordan Wine Review 2026