



ASHBROOK ESTATE

2025 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.

2025 was Ashbrook's 50th year of operation and our 47th consecutive vintage!

"This estate is one of the quietest and highest achievers in Australia, maintaining excellent viticulture and fastidious winemaking." James Halliday AM



New release

2025 VINTAGE

2024 winter rainfall was delayed until May 29th but finished strongly with a record 259mm in August, replenishing soil moisture and setting vines up well for the growing season. Moderate spring temperatures and 123.6mm of rainfall assisted the transition into summer with healthy canopies carrying decent yields. The summer months saw average daily temperatures in the mid to high twenties consistently accompanied by afternoon sea breezes. This long, even growing season allowed fruit to develop steadily, preserving acidity and freshness. Our biggest challenge this season was bird pressure. After an abundant Marri tree blossom in the summer of 2024, it fell absent this year. Netting was imperative to keep the Silvereye birds and other local wildlife at bay. Vintage 47 began on February 14th with Verdelho, followed by Riesling on the 15th and then Chardonnay not until the 19th due to crop size and a slower early ripening period. Leading into the red harvest, conditions remained ideal with classic, cool autumnal nights and mild to warm, sunny days. Our last Petit Verdot and Cabernet grapes were safely in the winery by March 25th before any real rainfall. In summary, thanks to a wet winter, beautifully moderate, dry growing season and harvest, the 2025 vintage is shaping up to be exceptional. Wines across the board are showing a balance of fruit purity, tannin ripeness and natural acidity reminiscent of 2018, albeit in less 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 (8 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 until release. (VF)

REGION	Wilyabrup, Margaret River
VARIETY	Chardonnay
HARVEST DATES	19 th , 25 th & 27 th February 2025
BOTTLING DATE	1 st December 2025
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 13.5% v/v