The Real Review 2026 TOP WINERIES AUSTRALIA

EST. 1975

ASHBROOK ESTATE

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 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**

RAY JORDAN 95 POINTS



"In this warm season, this wine has been handled impeccably well. The colour has a slightly golden hue, but the nose is a beautiful mix of quince paste and stone fruit, with a little honeycomb complexity. The palate has tremendous intensity and fruit concentration, supported by slightly chalky, crisp acidity and harnessed with some nice oak integration. It has had an extra two years in bottle, which has brought the whole thing together impeccably well." **95 points Ray Jordan WA Wine Review 2027**

ASHBROOK ESTATE RESERVE CHARDONNAY 2024

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 mornings to ensure the optimal flavour profile of each site was captured. All fruit was hand-picked in the cool of dawn, bunches were immediately destemmed and the berries gently pressed. Juice was cold settled in stainless steel tanks before racking, inoculation and gentle pumping to a bespoke selection of brand-new premium French oak barriques (8 different cooperages). Once primary fermentation was complete the wine was sulphured and left to mature 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. In November 2024, the Reserve blend was transferred to stainless steel with a small amount of lees mixing. After stabilization, filtration and bottling the wine has had extended bottle maturation in our underground, climate-controlled cellar. Only 50 cases made. (VF)

REGION	Wilyabrup, Margaret River
VARIETY	Chardonnay
HARVEST DATE	24th, 25th & 30th January 2024
BOTTLING DATE	29th November 2024
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 13.5% v/v