



ASHBROOK ESTATE

2016 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, all wines are handpicked and crafted from only Estate grown fruit. All processing, winemaking, bottling and packaging are done on site using the Estate's own private facilities. 2016 sees Ashbrook Estate complete its 38th Vintage, one of only 5 Margaret River wineries to do so!

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



2015 VINTAGE

The 2016 growing season at Ashbrook was typified by warm sunny days and cool nights with no harsh weather events recorded. Three inches of rain two weeks prior to harvest gave the vines a healthy boost and resulted in no disease pressure at all due to Ashbrook's predominantly lyre trellis system. A bumper and lengthy Marri blossom also meant Silver-eye bird damage was negligible which was well received by the vineyard team after a hectic 2015 season juggling netting. All said and done the white varieties were harvested at optimum flavour ripeness. Yields were slightly below average but the quality was impeccable. An inch of rain before the red harvest was again beneficial for the vines and grapes were picked in perfect condition. Yields were of average size with the 2016 vintage characterised by flavours developing at lower sugar levels across all varieties.

VINEYARD

The "Old Chardonnay" Mendoza clone cuttings were collected from the Agricultural Department 'Source Block' in the Swan Valley and 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 VSP trellised and spur pruned, the vineyard was converted to cane pruned, with +70% lyre trellis in the mid 90's with immediate and brilliant results. Coupled with the application of composted mulch, for the past 8 years, the vineyard shows remarkable health and balance producing super premium fruit year in year out as evidenced by the 2002 being awarded by James Halliday as the top Chardonnay in Australia on release.

TASTING NOTES

Our 5 blocks of mature Chardonnay vines were harvested over 11 days to ensure the optimal flavor profiles of each block were captured. All fruit was hand harvested in the cool of dawn, immediately destemmed and pressed and the juice settled in temperature controlled stainless steel tanks. Only brand new French oak is used to balance and enhance the powerful fruit flavors our Chardonnay consistently achieves. Upon completion of primary fermentation both the wooded and unwooded portions were allowed to mature on undisturbed lees for 8 months. Malolactic fermentation and battonage were avoided to retain the primary fruit qualities and freshness crucial to our style of Chardonnay. The finished wine has 12 months of bottle maturation in our underground climate controlled cellar ensuring a perfectly integrated, delicious and complex wine on release which will age graciously for many years to come.

REGION

Wilyabrup, Margaret River

VARIETY

Chardonnay

HARVEST DATE

5th 10th & 16th February 2016

CLOSURE

Stelvin+

TECHNICAL DATA

Alc	13.6% v/v
TA	7.5g/l
Residual Sugar	2.5g/l
pH	3.17