



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2023 Reserve 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, handpicked fruit. All processing, winemaking, bottling and packaging are done onsite using the Estate's own private facilities. 2023 saw Ashbrook Estate complete its 45th 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



2023 VINTAGE

According to our Wilyabrup weather station, we recorded above average cumulative rainfall (536.4mm) over the winter months of 2022. Below average temperatures from mid-July (through to February) meant the vines had an excellent dormancy, sluggish awakening and mild start to the growing season. Another 178.4mm of rainfall during spring (slightly above the 10-year average) left the vines in good stead for the very dry finish to ripening. Only 2.6mm rainfall was recorded over the summer months; however, maximum daytime temperatures were average or below with no extreme heat events thanks to beautifully cool nights. The dry conditions and scarcity of Marri blossom meant netting the vines was essential to protect them from silvereye bird damage. We began harvesting Chardonnay on the 16th of February, one day later than the previous vintage, and had our last Petit Verdot grapes safely inside the winery by April 6th, before the rain arrived. The nine-week harvest period was our lengthiest in a while, thanks to bountiful yields, with all varieties except Riesling and Verdelho, above the ten-year average. The aroma and flavour intensity of the 2023 vintage, across the board, is nothing short of exceptional thanks to optimal dry weather conditions and impeccable vineyard health.

VINEYARD

The "Old Chardonnay" Gin-Gin 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 spur-pruned on a VSP trellis, 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 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 2023, the Reserve blend was transferred to stainless steel with a small amount of lees mixing. After stabilization, filtration and bottling the wine had extended bottle maturation in our underground, climate-controlled cellar. Only 50 cases made.

REGION

Wilyabrup, Margaret River

VARIETY

Chardonnay

HARVEST DATES

16th, 17th, 21st & 24th February & 2nd March 2023

BOTTLING DATE

8th December 2023

CLOSURE

Stelvin+

TECHNICAL DATA

Alc 13.5% v/v

"A step up in intensity from the Estate chardonnays, with ripe peaches and stone fruits. Vanilla and clove on the nose....The palate is substantial, with all of the factors evident on the nose, plus a little dried apricot and ginger. There's a creamy texture, and the wine is balanced, with depth and intensity. Full bodied, and I am looking forward to seeing how it develops over time." Waiters Friend, The Auswine Forum, 09 MAY 2025