



ASHBROOK ESTATE

2025 Riesling

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 grapes are handpicked and wines crafted from only Estate grown fruit. All processing, winemaking, bottling and packaging are done on site using the Ashbrook's own private facilities. 2025 saw Ashbrook Estate complete its 47th 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



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

In the mid 1980's a small block of Riesling vines was planted on the north facing slope of a valley intensely protected by natural bush on both the southern and western sides. The gentle maritime climate provides excellent growing conditions for this delicate variety and the site is perfectly protected from late spring storms and strong winds, which can upset flowering and fruit set. The vines are cane-pruned on a VSP trellis and all fruit is handpicked. Composted mulch has been spread throughout the vineyard since 2007 producing exceptional health and balance. Now 40 years of age, our Riesling block is one of Wilyabrup's last remaining.

WINEMAKING

Grapes were hand-picked in the cool of the morning. Destemming occurred immediately and free-run juice was collected off the press, cold settled and racked before inoculation and fermentation in stainless steel. Minimal fining with bentonite was carried out before cold stabilization, filtration and bottling. Made in a dry style, beautiful as a young wine and will develop richness and complexity with age. (VF)

REGION	Wilyabrup, Margaret River
VARIETY	Riesling
HARVEST DATE	15 th February 2025
BOTTLING DATE	30 th April 2025
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 12.5% v/v