



ASHBROOK ESTATE

2014 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!



2014 VINTAGE

A beautifully wet winter in 2013 provided a great start to the Spring growing season. Near perfect weather during flavour development with no heat waves or large rainfall events recorded and a total of 4.3mm falling between December 2013 – February 2014. Abundant Marri blossom before and throughout vintage saw no pressure or damage from silver eye birds with 2014 being a truly 'Classic' Margaret River weather pattern and an exceptional grape growing season.

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.

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Our 5 blocks of mature Chardonnay vines were harvested over 3 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 12th 14th & 18th February 2014

CLOSURE Stelvin+

TECHNICAL DATA

Alc	13.6% v/v
TA	7.5g/l
Residual Sugar	1.2g/l
pH	3.15