



Ashbrook Estate

ASHBROOK ESTATE

2014 Reserve Chardonnay

TASTING NOTES



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.

TASTING NOTES

Our 5 blocks of mature Chardonnay vines were hand-harvested in the cool of dawn over 6 days to ensure the optimal flavor profiles of each block were captured. All fruit was immediately destemmed, pressed and the juice settled in temperature controlled stainless steel tanks. The juice was inoculated with pure yeast cultures and once a robust fermentation was underway, the wine was racked to an assortment of premium Bordeaux and Burgundian oak barriques with a combination of toasting levels and methods. Only brand new French oak is used to balance and enhance the powerful fruit flavours our Chardonnay consistently achieves. Upon completion of primary fermentation the 100% brand new French oaked wine is allowed to mature on undisturbed lees for 8 months prior to bottling. Malolactic fermentation and battonage were avoided to retain the primary fruit qualities and freshness crucial to our style of Chardonnay. Barrels selected for the Reserve wine displayed an elegance of fruit and length of palate representative of the 2014 vintage and balanced by a backbone of complex oak. Our first Reserve Chardonnay has had 28 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 - 18th February 2014

CLOSURE Stelvin+

TECHNICAL DATA

Alc	14.0% v/v
TA	7.5g/l
Residual Sugar	1.2g/l
pH	3.15