

Ashbrook Estate

Chardonnay



Tasting Notes:

Intense primary fruit flavors and aromas which combine seamlessly with a backbone of quality oak.

Production Notes:

As per tradition, half the Chardonnay underwent primary fermentation in brand new, premium French oak barriques and the remaining half in stainless steel. Both portions were matured on undisturbed lees for eight months. MLF and *battonage* were avoided to retain the primary fruit flavors and freshness crucial to our style of Chardonnay. Then further matured for 12 months in an underground, climate-controlled cellar.

Cellaring:

Enjoy now or over the next 3 to 5 years

About Ashbrook Estate:

3rd generation winery, established by the Devitt family in 1975. Only grapes handpicked and grown on the Estate are used and all processing, winemaking, bottling and packaging are closely controlled using the Estate's own state of the art facilities. Extensive use of the sophisticated "lyre" trellising system in the vineyard maximizes flavor potential.

Reviews:

2016: 93 James Halliday

2013: 95 James Halliday

Margaret River Facts:

- The GinGin clone of Western Australia results in 'hen-and-chicken' fruit set and is thought to be the secret behind WA's Chardonnay success.
- "Hen-and-chicken?" Tiny, less ripe "chicken" grapes are mixed in with perfectly ripe golden "hen" berries. This results in high skin to juice ratio, giving the wines great depth and concentration of flavors.