



ASHBROOK ESTATE

2013 Cabernet Sauvignon Merlot

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!

James Halliday says: "This estate is one of the quietest and highest achievers in Australia, maintaining excellent viticulture and fastidious winemaking." ★★★★★



2013 VINTAGE

With almost ideal weather conditions for whites exceptional fruit has been produced showing intense varietal flavours that are typical Margaret River. Aromatic varieties were outstanding with fresh citrus, lemon blossom and stone fruit on the nose and palate balanced off by crisp acidity. The temperature cooled off toward the end of February providing ideal weather conditions for the red varieties to fully ripen their flavour profiles and tannins. Once again there was a huge amount of Marri blossom leading into vintage therefore Silvereye bird damage was minimal. Flavour intensity was further benefited by the fact that cropping levels were reduced by around 30% across the region due to storms in early spring.

VINEYARD

The "Old Cab" Houghton clone cuttings were collected from the Agricultural Department 'Source Block' in the Swan Valley and planted in 1976. Due to its ultimate suitability to the region and increased demand, the "Young Cab" was planted in 1998 from the original vines on the Estate. The "Old Cab" was originally all VSP grown but converted to cane pruned, with +90% Lyre trellis in 1998 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.

WINEMAKING

Staggered hand-picking over 4 weeks the berries are cold soaked, gently plunged and temperature controlled in 4 tonne parcels in open fermenters for gentle and full extraction. The wine is matured in 100% French oak barriques for 2 years, then further stored in our underground climate controlled cellar for 18 months before release. The inviting nose bursts with raspberry jelly crystal and sweet violet aromas. Ripe red berries, cherry plum fruit leather and hints of cassis saturate the palate with fine grained tannins creating a succulent, velvety mouthfeel. The extended maturation in super premium French oak barriques imparts an elegant spiciness and the subtle, leafy nuances typical of old vine Wilyabrup Cabernet which adds to the wines complexity. Ashbrook Estate has made this traditional Bordeaux-style blend since 1984.

REGION

Wilyabrup, Margaret River

VARIETY

Cabernet Sauvignon	77%
Merlot	10%
Petit Verdot	7%
Cabernet Franc	6%

HARVEST DATE

6th March - 2nd April 2013

TECHNICAL DATA

Alc	14.5% v/v
TA	7.1g/l
Residual Sugar	0.4g/l
pH	3.42