



ASHBROOK ESTATE

2015 Semillon

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. 2015 sees Ashbrook Estate complete its 37th Vintage, one of only 5 Margaret River wineries to do so!



2015 VINTAGE

Due to a colder than normal Spring, fruit set was adversely affected. Bunch numbers were in line with the previous vintage however bunch weights were well down. No heatwaves were experienced during the ripening period and warm sunshine and cool nights prevailed for the most part. This, coupled with smaller crops resulted in intensely flavoured and attractive wines. 50ml of rainfall after the white harvest in early March delayed the picking of the red grapes. This freshened up the red grapes and no deleterious effects were noticed in quality. Most red grapes were harvested before Easter and were in excellent condition. All in all, vintage 2015 in Margaret River will be remembered again for wines of outstanding quality albeit in lesser quantities.

VINEYARD

Obtaining cuttings from Bill Pannell's Moss Wood Vineyard in 1976 the world renowned Ashbrook Estate Semillon began. Due to its popularity & ultimate suitability to the Margaret River region a second block was planted in 1988. Originally all VSP trellised and spur pruned, the majority was converted to cane pruned Lyre trellis in early-1990s chasing more of the primary fruit flavours the Semillon variety has to offer while still incorporating the grassier flavours from the mixture of Spur and cane pruned VSP rows. Coupled with the application of composted mulch, for the past 9 years, the Vineyard shows exceptional health and balance.

TASTING NOTES

A classic example of what this variety can achieve in a warm maritime climate. Made in an unwooded style to retain and enhance varietal fruit freshness. Staggered harvesting of fruit from a combination of estate sites and trellising systems allows expression of a spectrum of aromas and flavours from sweet grassiness to punchy ripe citrus in the finished wine. This complexity also provides exceptional structure and palate weight with considerable ageing potential. Cellaring for five or more years is rewarded with rich complex nut, straw and toast characters in harmony with ripe lemon and sweet grassy nuances while still retaining a pleasantly surprising level of freshness, vibrancy and length.

REGION Wilyabrup, Margaret River

VARIETY Semillon 100%

HARVEST DATE 16th, 23rd February 2015

BOTTLING DATE 25th May 2015

CLOSURE Stelvin

TECHNICAL DATA

Alc	13.8% v/v
TA	7.3g/L
Residual Sugar	1.1g/L
pH	3.06