



Ashbrook Estate

ASHBROOK ESTATE

2017 Sauvignon Blanc

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. 2017 sees Ashbrook Estate complete its 39th 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."



2017 VINTAGE

The 2017 growing season at Ashbrook was typified by warm sunny days and cool nights. A hail event in early Spring reduced the volume of the early varietals like Chardonnay but intensified characteristics. Once again disease pressure was minimal due to Ashbrook's predominantly lyre trellis system. A bumper and lengthy Marri blossom meant Silver-eye bird damage was negligible for the earlier varietals however all nets were unrolled for the later varietals as it unfortunately didn't carry through. All said and done the white varieties were harvested at optimum flavour ripeness. Yields were back to our traditional volumes but most importantly the quality was impeccable. The 2017 wines will have lower alcohol levels due to the lack of any heat waves before or during vintage so the result is wines with an elegance and fullness, magnificent!

VINEYARD

The first Sauvignon Blanc vines or "Old Sauv Blanc" as it is affectionately known were planted in 1976. Due to its popularity & ultimate suitability to the Margaret River region a second block was planted in 1990. Originally all VSP trellised and spur pruned, the "Old Sauv Blanc" it was converted to cane pruned Lyre trellis in early-1990s chasing more of the primary fruit flavours the variety has to offer. Coupled with the application of composted mulch, for the past 10years, the Vineyard shows exceptional health and balance.

WINEMAKING

A delicious wine to drink with or without food. The nose is loaded with tropical and passion fruits, which follow through onto the palate. Delicious fruit sweetness balanced by focused acidity and freshness makes this a very moreish wine. The grapes for this unwooded style are picked slightly riper than most in order to eliminate green characters and maximize the flavours of the tropical fruit spectrum and to give the wine greater palate weight and length.

REGION Wilyabrup, Margaret River

VARIETY Sauvignon Blanc

HARVEST DATE 17th March – 21st March 2017

BOTTLING DATE 18th May 2017

CLOSURE Stelvin +

TECHNICAL DATA

Alc	13.5% v/v
TA	7.0g/l
Residual Sugar	0.6g/l
pH	3.02