



Ashbrook Estate

ASHBROOK ESTATE

2015 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. 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." ★★★★★



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

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 8years, the Vineyard shows remarkable health and balance producing super premium fruit year in year out.

WINEMAKING

Staggered hand-picking over several days 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

18th March – 29th March 2014

TECHNICAL DATA

Alc	14.0% v/v
TA	6.3g/l
Residual Sugar	0.5g/l
pH	3.48