

EST. 1975



ASHBROOK ESTATE  
WILYABRUP MARGARET RIVER

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2018 Rosé

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. 2018 saw Ashbrook Estate complete its 40<sup>th</sup> 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."



#### 2018 VINTAGE

The 2017/18 growing season was up there with one of Margaret River's best. Our Wilyabrup weather station recorded higher than average rainfall from June to September. Low rainfall, warm temperatures and moderate winds in October and November were perfect conditions for flowering and fruit set across all varieties while a rain event in December helped refresh the vines and was followed by dry, warm conditions, as was a mid-January rain event. Thanks to Margaret River's quintessential cool summer nights and no heat events, maximum temperatures remained below average from early December until early April ensuring a steady ripening period. Ample Red Gum blossom and the application of nets kept the silvereyes away. The result, good yields across all varieties, slowly ripened fruit with retained natural acidity and elegant flavour profiles.

#### VINEYARD

With the climate north of the Margaret River townsite being ideal for producing a Rhone style red, Ashbrook planted Shiraz in 1998. The vines were trellised on a lyre system and cane pruned to promote canopy/fruit balance, uniform sunlight penetration, eliminate green characters and allow for optimum flavour and tannin ripeness. As part of Ashbrook's desire to follow an organic grape growing approach, the vineyard is liberally composted at a rate of 10m<sup>3</sup>/ha. This has occurred each year in late winter/early spring since 2006 and has been important in preventing soil acidification as well as promoting beneficial microbial activity.

#### WINEMAKING

Made from 100% Estate-grown Shiraz grapes, hand-harvested at 11.7°Baumé off a lyre trellis in the cool of the morning. Gentle whole bunch pressing was carried out in small batches for extraction control. A novel, cultured yeast recommended for young, fresh, aromatic wines was used and the ferment stopped by taste at 0.7g/L residual sugar by sulphur addition and chilling. Minimal fining with PVPP, copper and bentonite was carried out prior to cold stabilization, filtration and bottling. The finished wine has an attractive salmon pink colour, the nose sings of wild strawberry with hints of lychee and the palate echoes the nose with strawberry and raspberry notes preceding a crisp dry finish. Delicious with food or on its own.

**REGION** Wilyabrup, Margaret River

**VARIETY** Shiraz

**HARVEST DATE** 1<sup>st</sup> March 2018

**BOTTLING DATE** 17<sup>th</sup> April 2018

**CLOSURE** Stelvin +

#### TECHNICAL DATA

Alc	12.5% v/v
TA	8.0g/l
Residual Sugar	0.7g/l
pH	3.09