

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2018 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. 2018 saw Ashbrook Estate complete its 40th 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 silveryeyes away. The result, good yields across all varieties, slowly ripened fruit with retained natural acidity and elegant flavour profiles.

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

Grapes were hand-picked over a nine day period in the cool of the morning. The open nature of our lyre trellis system eliminated green characters and allowed harvesting at a lower baume, ideal for Sauvignon Blanc. Destemming and pressing occurred immediately and the juice was cold settled and racked before inoculation and fermentation in stainless steel. Minimal fining with PVPP, copper and bentonite were carried out before filtration and bottling. The resulting wine is one of our most delicate Sauvignon Blancs to date. The nose shows subtle passion and tropical fruit aromas with hints of elderflower and pink grapefruit. The palate is elegant, well-balanced and refreshing with gooseberry and fresh peach characters supported by citrus-like acidity giving beautiful length. A delicious wine to drink with or without food.

REGION

Wilyabrup, Margaret River

VARIETY

Sauvignon Blanc

HARVEST DATES

20th February – 28th February 2018

BOTTLING DATE

28th May 2018

CLOSURE

Stelvin +

TECHNICAL DATA

Alc	13.0% v/v
TA	7.2g/l
Residual Sugar	1.2g/l
pH	3.10

