



Ashbrook Estate

ASHBROOK ESTATE

2016 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. 2016 sees Ashbrook Estate complete its 38th 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." ★★★★★



2016 VINTAGE

The 2016 growing season at Ashbrook was typified by warm sunny days and cool nights with no harsh weather events recorded. Three inches of rain two weeks prior to harvest gave the vines a healthy boost and resulted in no disease pressure at all due to Ashbrook's predominantly lyre trellis system. A bumper and lengthy Marri blossom also meant Silver-eye bird damage was negligible which was well received by the vineyard team after a hectic 2015 season juggling netting. All said and done the white varieties were harvested at optimum flavour ripeness. Yields were slightly below average but the quality was impeccable. An inch of rain before the red harvest was again beneficial for the vines and grapes were picked in perfect condition. Yields were of average size with the 2016 vintage characterised by flavours developing at lower sugar levels across all varieties.

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 9 years, 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 8th February - 19th February 2016

BOTTLING DATE 29th April 2016

CLOSURE Stelvin +

TECHNICAL DATA

Alc	13.5% v/v
TA	6.7g/l
Residual Sugar	2.0g/l
pH	3.19