



Ashbrook Estate

ASHBROOK ESTATE

2016 Semillon

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

Obtaining cuttings from Bill Pannell's Moss Wood Vineyard in 1976 the world renowned Ashbrook Estate Semillon began. Due to its popularity & ultimate suitability to the Margaret River region a second block was planted in 1988. Originally all VSP trellised and spur pruned, the majority was converted to cane pruned Lyre trellis in early-1990s chasing more of the primary fruit flavours the Semillon variety has to offer while still incorporating the grassier flavours from the mixture of Spur and cane pruned VSP rows. Coupled with the application of composted mulch, for the past 9 years, the Vineyard shows exceptional health and balance.

TASTING NOTES

A classic example of what this variety can achieve in a warm maritime climate. Made in an unwooded style to retain and enhance varietal fruit freshness. Staggered harvesting of fruit from a combination of estate sites and trellising systems allows expression of a spectrum of aromas and flavours from sweet grassiness to punchy ripe citrus in the finished wine. This complexity also provides exceptional structure and palate weight with considerable ageing potential. Cellaring for five or more years is rewarded with rich complex nut, straw and toast characters in harmony with ripe lemon and sweet grassy nuances while still retaining a pleasantly surprising level of freshness, vibrancy and length.

REGION Wilyabrup, Margaret River

VARIETY Semillon 100%

HARVEST DATE 17th - 25th February 2016

BOTTLING DATE 13th May 2016

CLOSURE Stelvin

TECHNICAL DATA

Alc	13.5% v/v
TA	6.9g/L
Residual Sugar	0.4g/L
pH	3.03